

**dcuk**  
The Duck Company



# Strawberry Pancakes



Because why settle for boring pancakes when you can have fluff bombs loaded with strawberries?



**Servings: 6 | Prep: 8 mins | Cook: 10 mins | Total: 18 mins**

## Ingredients

- 1½ cups all-purpose flour (*the stuff dreams are made of*)
- 3½ tsp aluminum-free baking powder (*don't ruin your fluff with metallic vibes*)
- ½ tsp salt
- 1 tbsp sugar (*sweet, duh*)
- 1¼ cups milk (*cow juice, almond milk, whatever you fancy*)
- 1 egg (*the glue of pancake life*)
- 3 tbsp butter, melted (*or don't, but we all know butter makes everything better*)
- 1 cup strawberries, diced (*tiny juicy gems of joy*)
- Top with syrup, extra berries, whipped cream, chocolate, whatever your heart desires.

## Cooking instructions

### Batter up, baby

- Wash and dice those strawberries. Frozen? Thaw 'em, drain 'em, no one likes soggy pulp.
- In a big bowl, sift together flour, baking powder, salt, sugar. Make a little crater in the middle.
- Pour in milk, egg, melted butter. Whisk like you mean it. A few lumps? Totally fine – lumps are life.
- Fold in strawberries gently. Don't squish them; we want chunks, not mush.

### Fry time

- Heat a non-stick pan over medium. Grease it. Butter, oil, spray – whatever floats your boat.
- Pour ~¼ cup batter per pancake. Watch bubbles form like tiny volcanoes.
- Flip that bad boy after 2 mins. Cook 1–2 mins more.
- Keep pancakes warm on a plate. Repeat until all batter is gone (or eaten by your hungry friends).

### Devour

Top with syrup, extra berries, whipped cream, chocolate, whatever your heart desires.

