

Sheet Pan Pancakes



4.98 from 774 votes

Whether you want an easy and delicious pancake breakfast for the family or looking to serve a crowd, Sheet Pan Pancakes have all the flavor of traditional fluffy pancakes without all the work!

 Course	Breakfast
 Cuisine	American
 Prep Time	8 minutes
 Cook Time	17 minutes
 Total Time	25 minutes
 Servings	6 servings
 Calories	349kcal
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Equipment

- [Mixing Bowl Set](#)
- [Balloon Whisk](#)
- [Aluminum Sheet Pans](#)

Ingredients

- 2 ½ cups [all-purpose flour](#)
- 2 tablespoons [cane sugar](#)
- 2 tablespoons [baking powder](#) *aluminum free*
- ½ teaspoon [salt](#)
- 2 cups milk
- 2 eggs
- 4 tablespoons butter melted
- 1 teaspoon [vanilla extract](#)
- [Cooking spray](#)

Toppings of choice

- chocolate chips, blueberries, strawberries, bananas

Instructions

1. Preheat the oven to 425°F degrees. Generously grease a 13x18 baking sheet with cooking spray.
2. In a large bowl, whisk together the flour, sugar, baking powder and salt. Make a well in the center of the dry ingredients and slowly whisk the milk, eggs, melted butter and vanilla extract into the dry ingredients until well combined; some lumps are fine.
3. Pour the pancake batter onto the prepared pan, spreading evenly.
4. Sprinkle the chocolate chips in one quadrant, blueberries in another, strawberries in another and finally, bananas in the last quadrant. Bake until golden brown, 15-17 minutes.
5. Divide into 12 portions and serve immediately with maple syrup, if desired.