

CopyCat McDonald's Pancakes (Hotcakes)

Ingredients

Hotcakes:

1 1/2 cups all-purpose flour

1/2 cup corn flour

1/4 cup sugar

1 tablespoon baking powder

1 teaspoon baking soda

1 teaspoon salt

2 large eggs

2 cups water

1/4 cup vegetable oil plus extra for the skillet

2 teaspoons imitation maple flavor optional

Syrup (makes about 1 cup):

1 cup granulated sugar

1 cup water

1/3 cup dark corn syrup

4 teaspoons imitation maple flavor

2 teaspoons imitation butter flavor

Directions

Sift the all-purpose flour and corn flour into a large bowl. Add the sugar, baking powder, baking soda, and salt and mix until well combined.

In a small bowl, beat the eggs until well blended. Whisk in the water, vegetable oil, and maple flavor.

Add the egg mixture to the flour mixture in a slow, steady stream, mixing as you pour. Stir until just combined. Do not overmix—it's OK if there are some small flour pockets. Let the mixture stand for 15 minutes.

Meanwhile, to make the syrup, combine the sugar and water in a small saucepan. Bring the mixture to a simmer over medium heat. When the sugar is dissolved, add the dark corn syrup, imitation maple flavor, and imitation butter flavor. Simmer until the mixture is thick enough to coat the back of a spoon, 1 to 2 minutes. Remove the mixture from the heat and set aside. It will continue to thicken as it cools.

Heat a skillet or griddle over medium-low heat and brush with vegetable oil. When it is hot, pour the pancake batter onto the skillet 1/4 cup at a time. When the pancakes begin to show tiny bubbles on top, flip them over. Continue to cook until golden brown on both sides. Serve warm with syrup and butter, if desired.