

Sour Cream Pancakes

2 cups Hudson Valley Fresh Sour Cream

1 cup flour

2 Tablespoons sugar

2 teaspoons baking soda

1 teaspoon salt

4 eggs

1 teaspoon vanilla

Mix first five ingredients together in a large bowl, in a separate bowl beat eggs and vanilla, then add to large bowl and mix well. Heat greased griddle to 400 degrees, when hot pour about $\frac{3}{4}$ of batter on griddle for each pancake. Cook about 2 minutes, then flip and cook 2 more minutes. Makes approx. 12 pancakes.