

RECIPE: HOW TO MAKE PANCAKES

Fluffy and light, these basic pancakes are such a good way to start the day. Feel free to add lots of “mix-ins” to your pancakes too - fruit, chocolate and more!

TOOLS

- Large bowl with whisk and spatula
- Pancake flipper/spatula
- Frying pan
- Non stick spray

INGREDIENTS

- 1 cup all-purpose flour
- 2 tablespoons sugar - *white sugar preferred*
- 2 teaspoons baking powder
- ½ teaspoon salt
- 1 cup milk
- 1 large egg, beaten
- 2 tablespoons butter, melted- *you can also use margarine or oil*
- A little more butter for frying pan, or margarine, or oil.
- *OPTIONAL MIX INS- ½ cup chocolate chips, 1 cup of fresh or frozen fruit- blueberries, chopped apple, banana, etc.*

DIRECTIONS

1. In a medium bowl, whisk together the dry ingredients- the flour, sugar, baking powder, and salt.
2. Add the milk, egg, and melted butter and whisk just to combine. You want there to be a few lumps, that helps the pancakes rise!
3. If you have any “mix ins” - add them and fold them in a couple more times, then you’re ready to go!
4. Working in batches, add a little pat of butter or margarine or teaspoon of oil to a large skillet or frying pan, over medium heat.
5. For each pancake, spoon about 2 tablespoons of batter into the skillet and cook until bubbles appear on the tops and the bottoms are golden, 1 to 2 minutes.
6. Flip the pancakes away from yourself and cook 30 seconds more.
7. Repeat with remaining butter and batter.
8. TIP: Keep the pancakes warming in a baking dish in the oven at 200F while you make them. You could also microwave the plate at the end of the cook.