

Bisquick Pancakes

You Need:



1 cup
Bisquick



3/4 cup milk



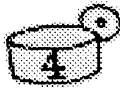
one egg



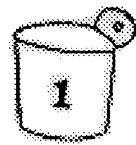
Pam spray



liquid
measuring cup



1/4 cup dry
measuring cup



1 cup dry
measuring cup



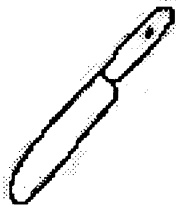
wooden spoon



medium bowl



spatula



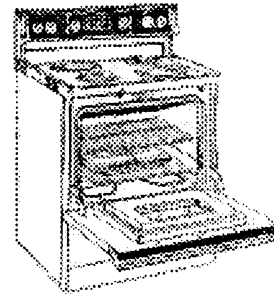
metal spatula



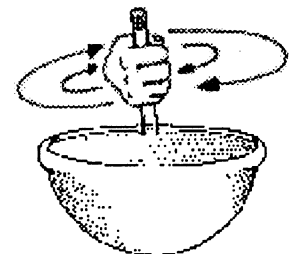
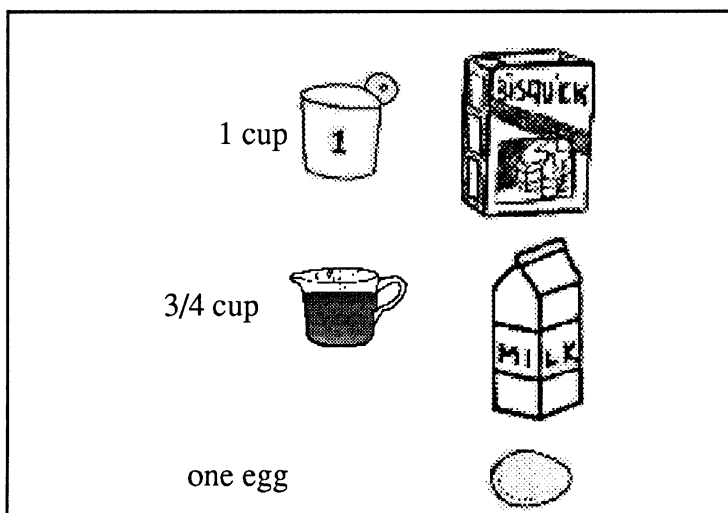
electric frypan OR



fry pan and stove

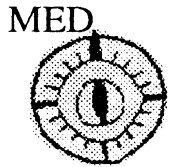
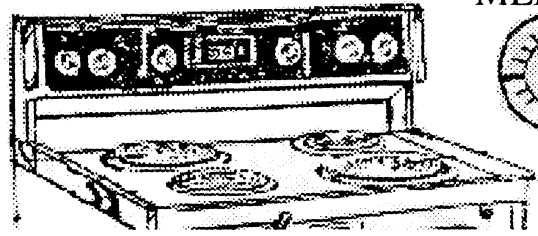
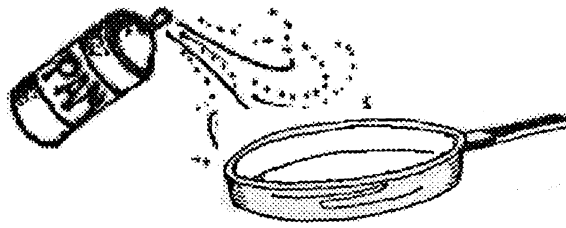


1.



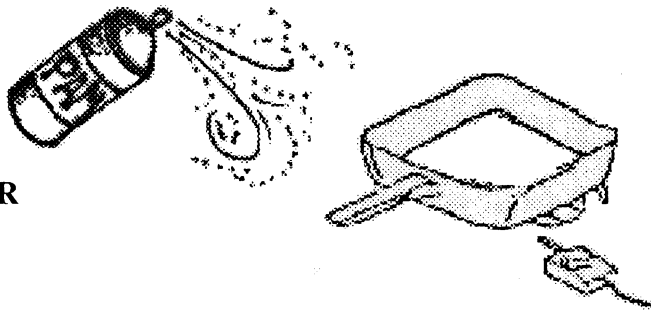
Measure and add 1 cup Bisquick mix, 3/4 cup milk and 1 egg to a bowl. Mix together well with wooden spoon.

2.



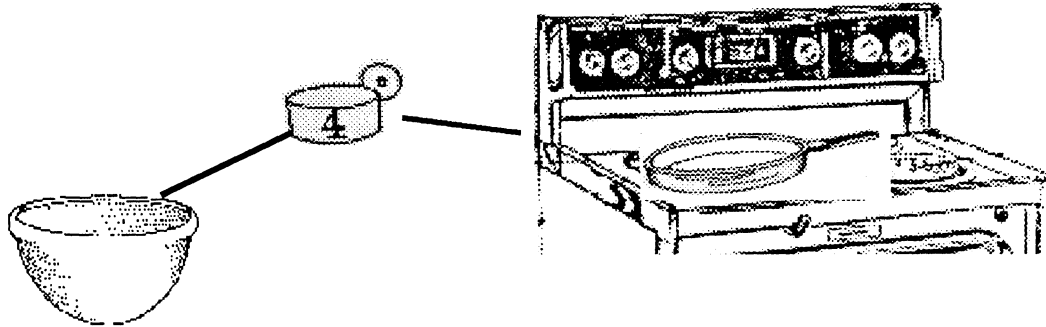
Spray Pam spray in to frypan. Put frypan on stove. Turn heat to MEDIUM.

OR



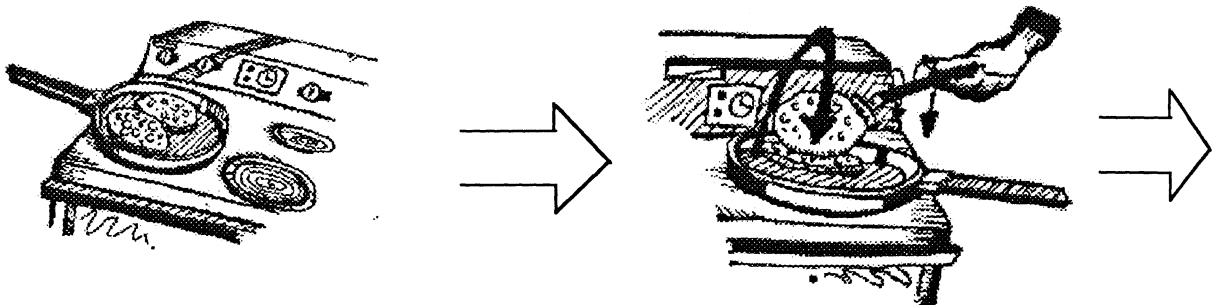
Plug electric frypan in and turn electric probe to 300.°

3.



With a 1/4 cup dry measuring cup, dip out of bowl mixture and pour into heated frypan making 2 - 3 pancakes.

4.



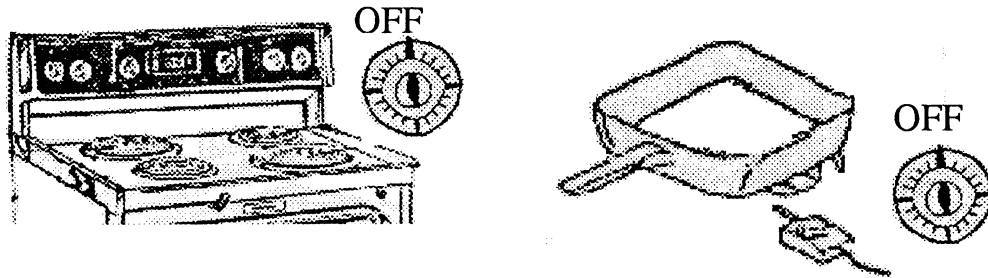
When the bubbles on the top side of the pancakes have popped, turn over and cook the other side.

5.



Cook until light brown on bottom.
When done, remove from frypan to plate.

6.



Turn stove OFF or turn OFF frypan and unplug from wall.

7.



Serve with butter and syrup.

Bisquick Pancakes

You Need:

1 cup Bisquick

3/4 cup milk

one egg

Pam spray

1 cup dry measuring cup

1 cup liquid measuring cup

1/4 cup dry measuring cup

wooden spoon

spatula

electric frypan

OR

frypan and stove

medium bowl

1. Measure and add 1 cup Bisquick mix 3/4 cup milk and 1 egg to a bowl. Mix together well with wooden spoon.
2. Spray Pam spray into frypan. Put frypan on stove. Turn heat to MEDIUM.
OR Plug electric frypan in and turn electric probe to 300.^o
3. Using a 1/4 cup dry measuring cup, scoop pancake batter from bowl and pour into heated frypan making 2 - 3 pancakes.
4. When the bubbles on the top side of the pancakes have popped, turn over and cook the other side.
5. Cook until bottom side is golden brown. When done remove from frypan to plate.
6. Turn stove OFF and remove frypan. **OR** Turn OFF and unplug the electric frypan.
7. Serve on plate with butter and syrup.