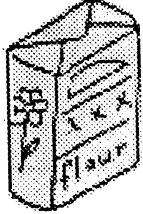


Pancakes

from scratch

You Need:



1/2 cup +
1/4 cup flour



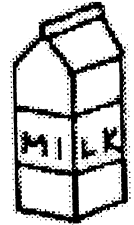
1 tsp. + 1/2 tsp.
baking powder



1/4 tsp.
salt



1 Tb. + 1 tsp.
+ 1/2 tsp. sugar



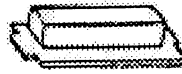
3/4 cup
milk



liquid
measuring cup



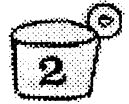
1 egg



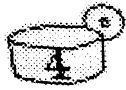
1 Tb. + 1 tsp. +
1/2 tsp. butter



Pam spray



1/2 dry
measuring cup



1/4 dry
measuring cup



Tablespoon



1 teaspoon



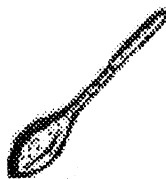
1/2 teaspoon



1/4 teaspoon



small bowl



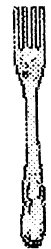
wooden spoon



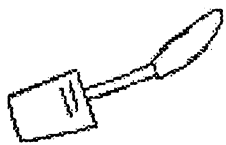
metal spatula



large bowl



fork



spatula



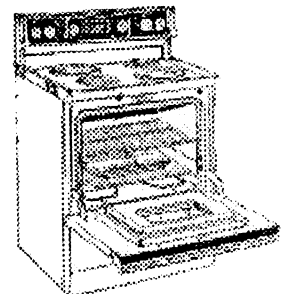
saucepan



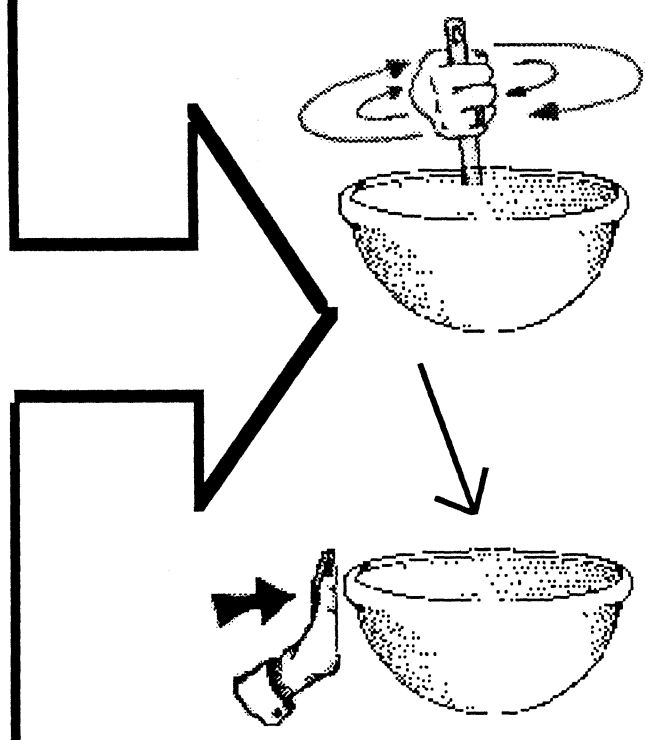
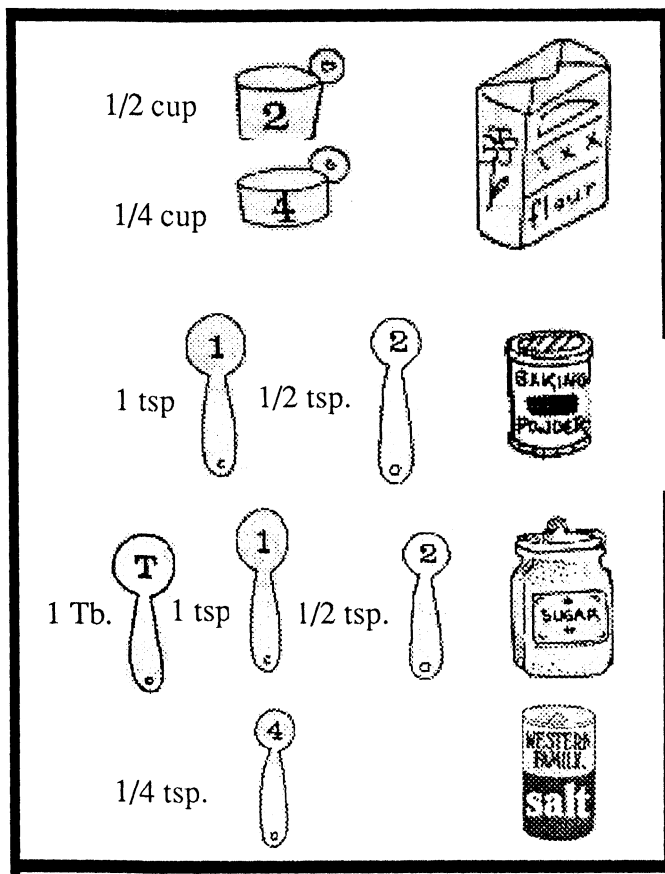
electric frypan OR



frypan and stove

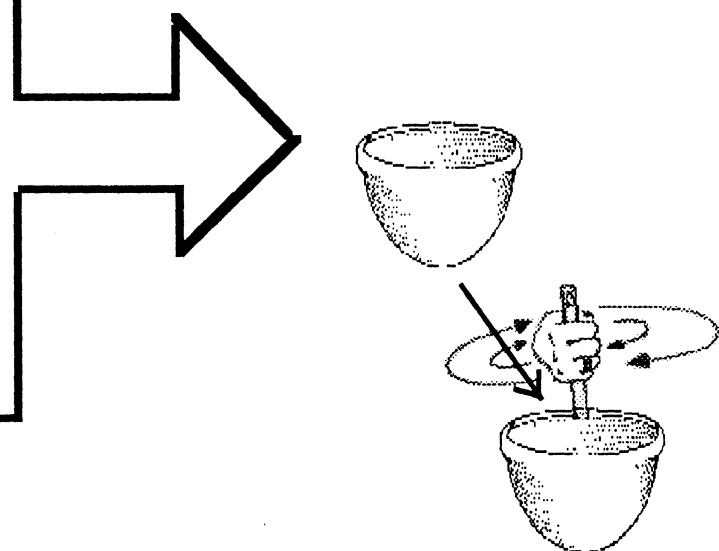
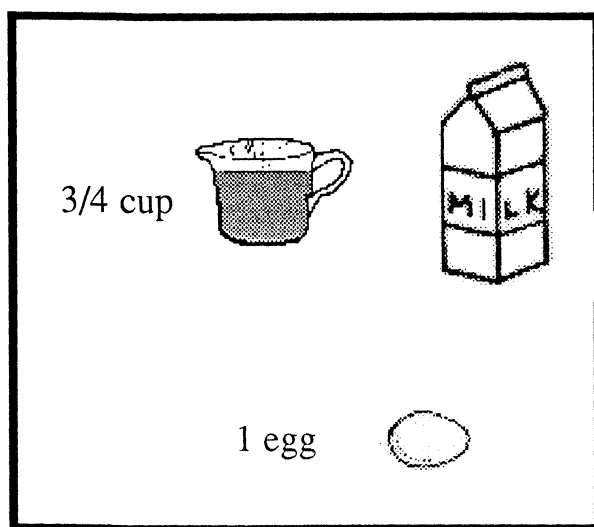


1.



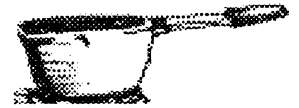
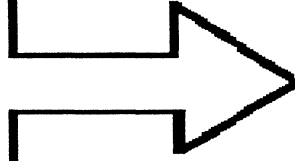
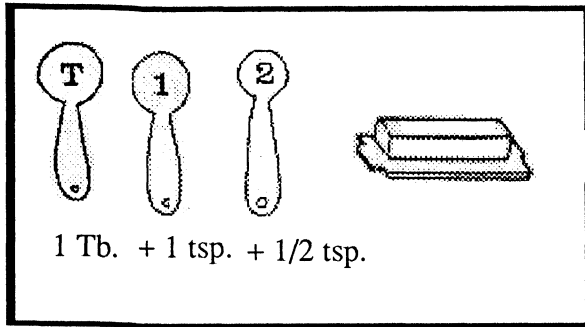
Measure and add 1/2 cup + 1/4 cup flour, 1 tsp. + 1/2 tsp. baking powder, 1 Tb. + 1 tsp. and 1/2 tsp. sugar and 1/4 tsp. salt to a bowl. Stir together. SET ASIDE.

2.



Measure and add 3/4 cup milk and 1 egg in a small bowl. Stir together.

3.



Measure 1 Tb. + 1 tsp.+ 1/2 tsp. butter. Put in small saucepan.



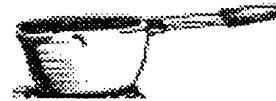
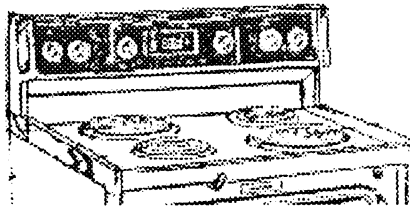
MED
LOW



OFF

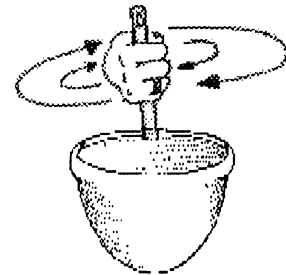
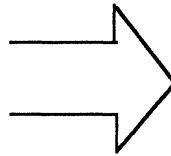
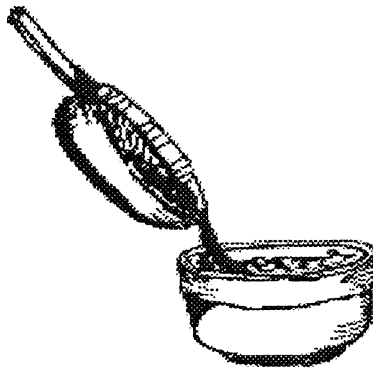


Put pan on stove. Turn heat to MEDIUM LOW to melt butter. Turn stove OFF.



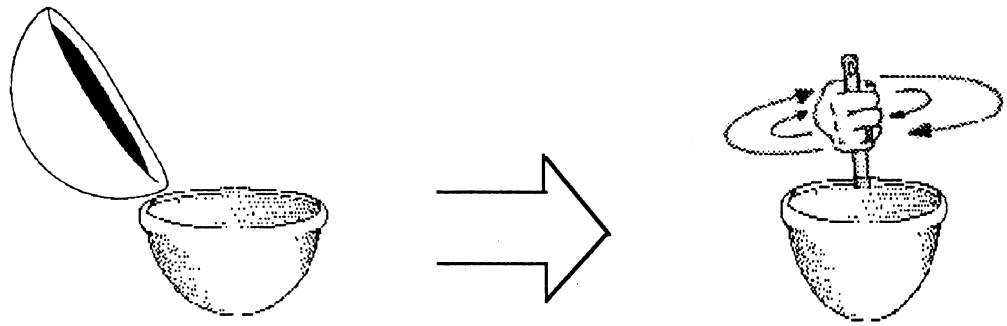
Remove pan.

4.



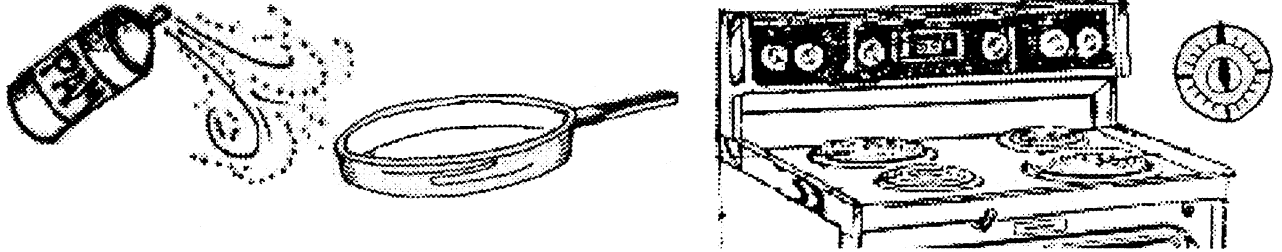
Pour melted butter into egg and milk mixture. Stir together.

5.

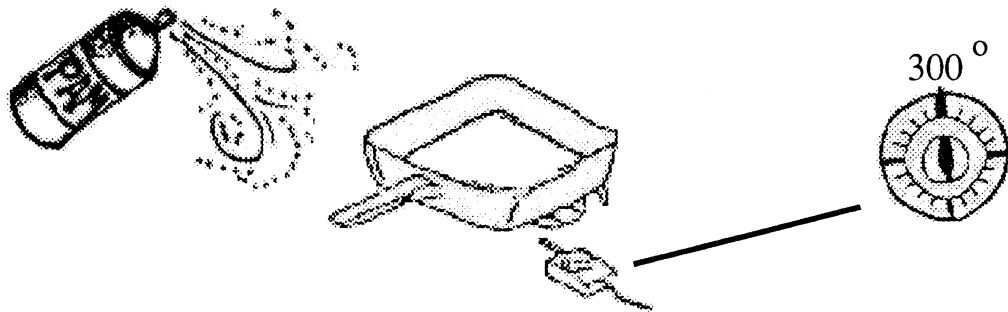


Pour liquid ingredients into dry ingredients. Mix together until smooth.

6.

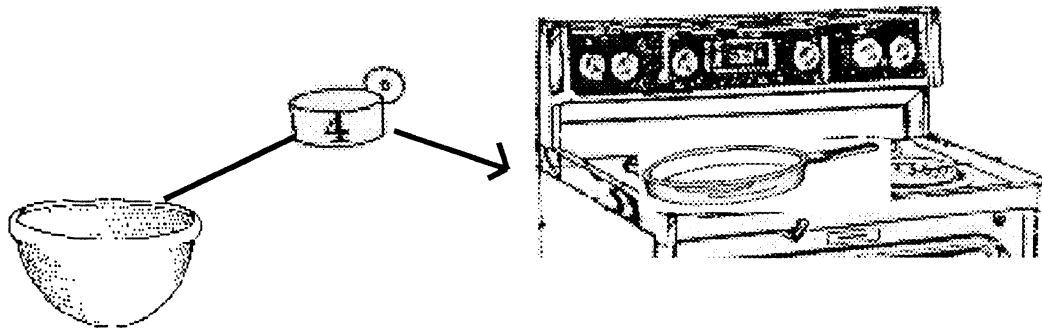


Spray Pam into frypan. Put frypan on stove and turn heat to MEDIUM heat OR

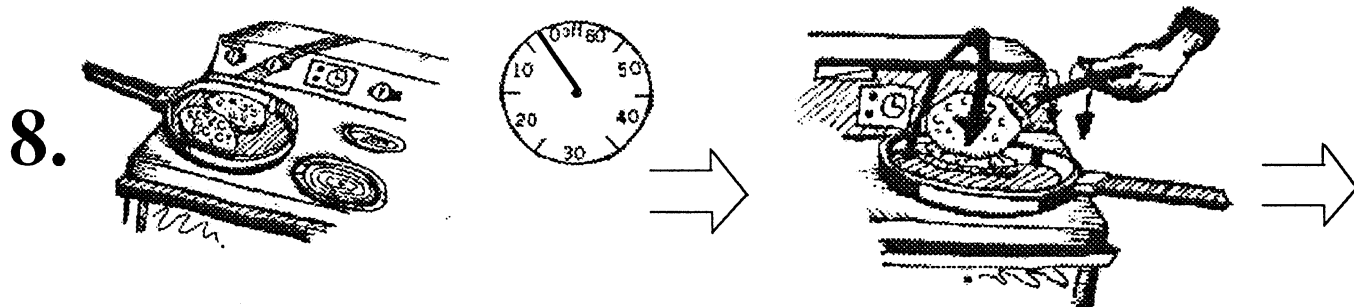


Plug in and turn on the electric frypan to 300°.

7.



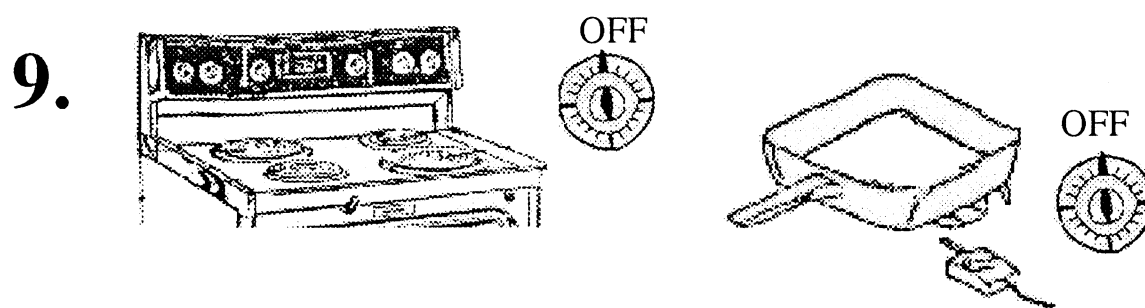
With a 1/4 cup dry measuring cup, dip out of bowl mixture and pour on to hot frypan to make 2 - 3 pancakes.



Cook 2 - 3 minutes on one side or until there are bubbles on top and light brown on bottom. Turn over and cook other side.



Cook 2 - 3 minutes or until light brown on bottom.
When done, remove from frypan to plate.



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



Serve with butter and syrup.

PANCAKES FROM SCRATCH

You Need:

1/2 cup + 1/4 cup flour	1 teaspoon
1 tsp. + 1/2 tsp. baking powder	1/2 teaspoon
1/4 tsp. salt	1/4 teaspoon
1 Tb. + 1 tsp. + 1/2 tsp. sugar	small bowl
3/4 cup milk	wooden spoon
1 egg	metal spatula
1Tb. + 1 tsp. + 1/2 tsp. butter	large bowl
Pam spray	fork
liquid measuring cup	spatula
1/2 cup dry measuring cup	saucepan
1/4 cup dry measuring cup	electric frypan
Tablespoon	OR
	frypan and stove

1. Measure and add 1/2 cup + 1/4 cup flour, 1 tsp. + 1/2 tsp. baking powder, 1 Tb. + 1 tsp. + 1/2 tsp. sugar and 1/4 tsp. salt to a bowl. Stir together. SET ASIDE.
2. Measure and add 3/4 cup milk and 1 egg in a small bowl. Stir together.
3. Measure 1 Tb. + 1 tsp. + 1/2 tsp. butter. Put in small saucepan. Put pan on stove. Turn heat to MEDIUM LOW to melt butter. Turn stove OFF. Remove pan.
4. Pour melted butter into egg and milk mixture. Stir together.
5. Pour liquid ingredients into dry ingredients. Mix together until smooth.
6. Spray Pam into frypan. Put frypan on stove and turn heat to MEDIUM heat OR Plug in and turn on the electric frypan to 300°.
7. With a 1/4 cup dry measuring cup dip out of bowl mixture and pour onto hot frypan to make 2 - 3 pancakes.
8. Cook 2 - 3 minutes on one side or until there are bubbles on top and light brown on bottom. Turn over and cook other side. Cook 2 - 3 minutes or until light brown on bottom. When done remove from frypan to plate.
9. Turn stove OFF OR turn OFF frypan and unplug from wall.
10. Serve with butter and syrup.