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

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

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.
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 unplugging from wall.

10. Serve with butter and syrup.
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
1 egg
1Tb. + 1 tsp. + 1/2 tsp. butter
Pam spray
liquid measuring cup
1/2 cup dry measuring cup
1/4 cup 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. + 1/2 tsp. sugar and 1/4 tsp. salt to a bowl. Stir together. SET ASIDE.


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.