Bisquick Pancakes

You Need:

- 6 cups Bisquick
- 4 cups + 1/2 cup milk
- 6 eggs
- Pam spray
- Liquid measuring cup
- 1/4 cup dry measuring cup
- 1 cup dry measuring cup
- Large bowl
- Spatula
- Electric frypan
- Wire whip
- Serving platter
- Syrup

1.

Plug in and turn on frypan to 300°.
2. Add 6 cups Bisquick, 4 cups + 1/2 cup milk and 6 eggs to large bowl.

3. Mix until smooth. Spray Pam into frypan.

4. With a 1/4 measuring cup, dip out of bowl mixture and pour into hot frypan. Cook 4 pancakes at a time.

5. Cook until there are bubbles on the top and light brown on the bottom. Turn over and cook the other side. When done, serve on a platter. Turn OFF frypan. Serve with syrup.
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4 cups + 1/2 cup milk
6 egg
Pam spray
1 cup dry measuring cup
1 cup liquid measuring cup
1/4 cup dry measuring cup
wire whip
spatula
electric frypan
serving platter
syrup
large bowl

1. Plug in and turn on the frypan to 300.
2. Add 6 cups Bisquick, 4 cups + 1/2 cup milk and 6 eggs to a large bowl.
3. Mix until smooth. Spray Pam into frypan.
4. With a 1/4 cup measuring cup, dip out of bowl mixture and pour onto hot frypan. Cook 4 pancakes at a time.
5. Cook until there are bubbles on the top and light brown on the bottom. Turn over and cook the other side. When done, serve on a platter and turn OFF the frypan. Serve with syrup.