

Bisquick Pancakes

You Need:



6 cups
Bisquick



4 cups + 1/2
cup milk



6 eggs



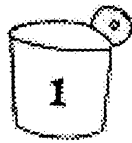
Pam spray



liquid
measuring cup



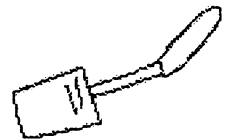
1/4 cup dry
measuring cup



1 cup dry
measuring cup



large bowl



spatula



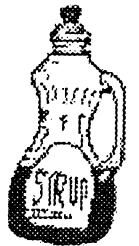
electric frypan



wire whip

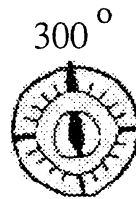
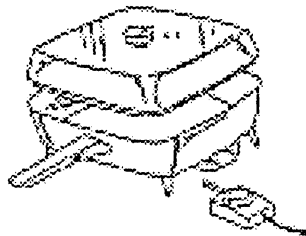


serving platter



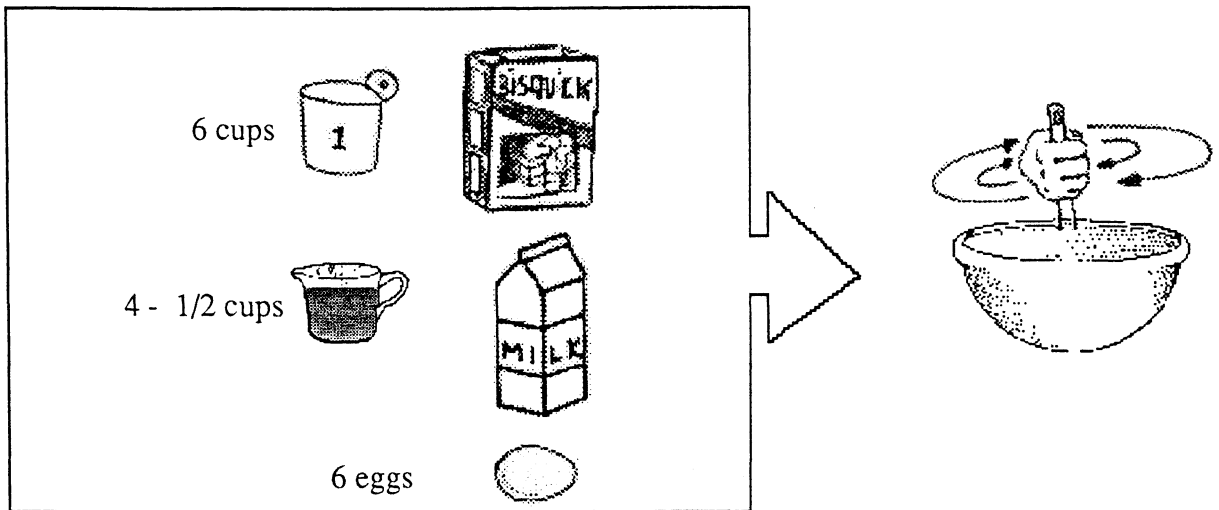
syrup

1.



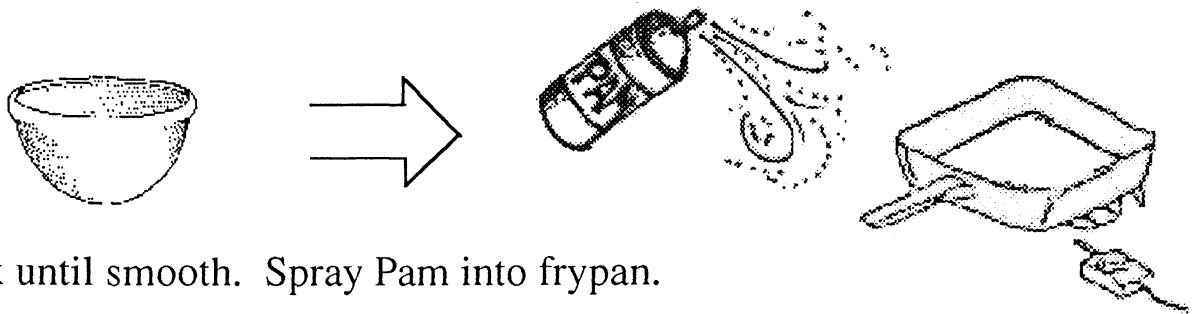
Plug in and turn on frypan to 300.°

2.



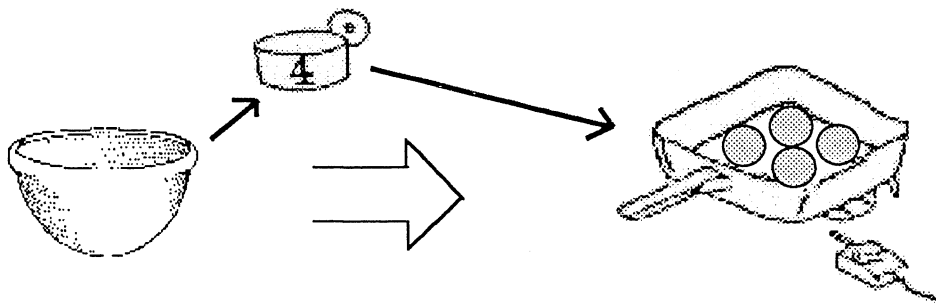
Add 6 cups Bisquick, 4 cups + 1/2 cup milk and 6 eggs to large bowl.

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.

BISQUICK PANCAKES

You Need:

6 cups Bisquick
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.