

Good Old-Fashioned Pancakes



PANCAKES

INGREDIENTS:

- 1 1/2 cups all-purpose flour
- 3 1/2 teaspoons baking powder
- 1 teaspoon salt
- 1 Tablespoon sugar
- 1 1/4 cups milk
- 1 egg
- 3 Tablespoons oil

DIRECTIONS:

1. In a large bowl, combine all dry ingredients.
2. Measure milk into 2-cup liquid measuring cup. Add egg and oil and mix well.
3. Pour liquid ingredients into dry ingredients. Stir until well-mixed but with some lumps remaining. Do not over-mix!
4. Heat a lightly oiled griddle or frying pan over medium-high heat. Pour or scoop the batter onto the griddle.
5. Flip pancakes when the middle is bubbling and the edges look dry. Continue to cook until they are done all the way through.

Note: If mixture seems too thick, add more milk 1-2 Tablespoons at a time.

FUN ADDITIONS

Blueberries: Sprinkle a few fresh or defrosted frozen blueberries in each pancake. Use a spatula to cover them slightly with batter.

Chocolate Chips: Add 1/4 cup chocolate chips to the batter and gently stir in before cooking pancakes.

Apple: Add 1 cup shredded apple and 1/4 teaspoon cinnamon to batter.

Banana: Add two mashed ripe bananas to batter.

What other flavor combinations can you come up with?

HOW TO VIDEO: <https://tinyurl.com/yar9jc6a>