

PANCAKE RECIPE TEMPLATE & GROCERY ORDER

Group Members' Names	
Kitchen # and Mods	

Menu Item	
Number of Portions	9-12 lg pancakes
Portion Size	4-6" pancakes
Cooking Method(s)	Dry Heat (griddle)
Recipe Source	

Note: Add rows to accomodate your additional ingredients.

Ingredient	Original Amount
All-purpose Flour	2 c
Sugar	2 T
Baking Powder	2 t
Salt	1 t
Eggs	2 ct
Milk	1.5 c
Butter, melted	4 T

Instructions:

Add instructions in the order that makes sense to accomodate your additional ingredients.

1. Sift the dry ingredients in a large bowl (*if using Kosher salt, mix in after sifting*).
2. In a separate medium bowl, beat eggs until fluffy. Add milk and melted butter to eggs.
3. Add liquid ingredients to dry ingredients and stir only until everything is combined. Allow to sit for at least 5 minutes.
4. While the batter is resting, heat a griddle to 375°F. The pan will be hot enough when a drop of water breaks into smaller droplets which 'dance' around the griddle.
5. Spray griddle with nonstick cooking spray and then pour a small amount of batter (roughly $\frac{1}{2}$ c - $\frac{1}{3}$ c). Repeat with remaining batter as room on the griddle allows.
6. When bubbles appear on the surface and begin to break, turn over to finish cooking on the other side.
7. Serve immediately.