## 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	1t
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.