

Pancakes (Not from a Box)

Believe it or not it is possible to make a good pancake without buying a box mix.

- 1 ¼ cup flour
- 1 Tablespoon sugar
- 1 Tablespoon baking powder
- 1 egg (lightly beaten)
- 1 cup milk (you can use reg or butter milk)
- 2 Tablespoons Vegetable oil

1. Plug in the griddle and place it on a medium temperature.(If at home you can use a medium size teflon coated frying pan)
2. In a medium size bowl, stir together the flour, sugar and baking powder. When done mixing, make a well in the center of the bowl.
3. In a small bowl, stir together with a whisk egg, milk and vegetable oil until smooth.
4. Add the egg mixture to the flour mixture and stir until just combined. A few lumps may remain and they don't matter.
5. Spray griddle or pan with nonstick cooking spray, then pour out ¼ cup of the batter to form small silver dollar size pancakes. Use a heat proof rubber spatula to spread out the batter slightly. (Keep your pancakes small to better manage the cooking temperature and keep them from burning)
6. If the batter is too thick to pour easily add another tablespoon of milk to the batter and stir to combine and thin it out slightly.
7. Allow the pancakes to cook on one side over medium to medium low heat until bubbles appear on the top of the pancake. When the bubbles start to pop and stay open, your pancake is ready to flip.
8. Flip over using a plastic spatula to keep from scratching the griddle or pan. Cook for about one minute on the flipped side and remove to a serving plate.
9. Once you feel confident enough in your skills you can start to make multiple pancakes at a time. (If working at home do not overcrowd the frying pan. This will make it almost impossible to flip without messing up the pancake)
10. Serve with butter and syrup.