

Pancakes (Hayden Family)

Ingredients

1 cup milk
1 tbsp oil (or butter)
1 egg
1 cup flour*
1 tbsp sugar (can add more if you prefer a sweeter pancake)
1/2 tsp salt
2 tsp baking powder
*if using self-rising flour, omit salt and baking powder

Directions

Mix dry ingredients, then mix in wet. You can whisk the wet separately or just dump everything into the bowl like my mom does. Heat griddle over medium heat until drops of water dance, then lower heat a little. Grease with butter or pan spray. Cook until the bubbles pop and stay on top and the edges are slightly dry, then flip. Cook until golden on the other side. Drown in maple syrup and butter.

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