

Pancakes (Cook's Illustrated)

Source: Cook's Illustrated

Ingredients

- 1 cup unbleached all-purpose flour
- 2 teaspoons granulated sugar
- $\frac{1}{2}$ teaspoon table salt
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{4}$ teaspoon baking soda
- $\frac{3}{4}$ cup buttermilk
- $\frac{1}{4}$ cup milk (plus an extra tablespoon or so if batter is too thick)
- 1 large egg, separated
- 2 tablespoons unsalted butter, melted

Instructions

1. Mix dry ingredients in medium bowl. Pour buttermilk and milk into 2-cup Pyrex measuring cup. Whisk in egg white; mix yolk with melted butter, then stir into milk mixture. Dump wet ingredients into dry ingredients all at once; whisk until just mixed.
2. Meanwhile, heat griddle or large skillet over strong medium-high heat. Brush griddle generously with oil. When water splashed on surface confidently sizzles, pour batter, about $\frac{1}{4}$ cup at a time, onto griddle, making sure not to overcrowd. When pancake bottoms are brown and top surface starts to bubble, 2 to 3 minutes, flip cakes and cook until remaining side has browned, 1 to 2 minutes longer. Re-oil the skillet and repeat for the next batch of pancakes.

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