

Basic Pancake Batter Recipe

Ingredients

2 c. sifted all-purpose flour
1 tbsp. baking powder
1 tsp. salt
2 Tbsp. sugar
1 egg
1 1/2 c. milk
3 Tbsp. Oil

Materials

2 mixing bowls
1 whisk
Measuring cup for dry ingredients
Measuring spoons
Measuring cup for wet ingredients

1. In one bowl put all the dry ingredients (sifted flour, baking powder, salt, and sugar).
2. In another bowl mix the wet ingredients (egg, milk, and oil) and stir.
3. Pour the wet ingredients into the dry ingredients and mix until good pancake batter consistency*.

*Good batter consistency is when you lift your whisk out of the batter and the falling batter leaves ripples but the ripples disappear in 1-2 seconds. You may need to add a little bit more milk if it is too thick or a bit more flour if it is too thin.