

Pancakes

Tools:

stovetop	large bowl	knife
microwave	medium bowl	microwave proof mug
skillet	spoon	measuring cups
spatula	fork or whisk	measuring spoons

Optional:

Food scale

Sifter or mesh strainer



Ingredients:

1 1/2 cup all purpose flour (190 grams)	3 tablespoons unsalted butter
2 teaspoons baking powder	1 1/4 cup milk
1 teaspoon salt	2 large eggs
1 teaspoon sugar	Toppings (butter, syrup, etc.)

Measuring out flour

Since flour is a powder, it can be easily compressed or loosened, both of which may change it's density.



This is why it's best to measure our flour by weighing it on a food scale, when baking.



If you aren't able to weigh your flour though, that's alright. Just make sure to measure it by spooning it into your measuring cup.

This ↓



Spooning your flour rather than dipping your measuring cup into the flour, will loosen it up and cause less compression.

Not this ↓



Sifting your flour can help you make sure that there aren't any hardened clumps of flour in your batter that won't break up in the baking process.

But unless your flour has been kept in a humid place, you shouldn't need to.



Step 1

Melt your butter by zapping it in the microwave in 10 second bursts.



Step 2

Stop when the butter is either just melted, or just before it's completely melted.



Step 3

Put the flour, salt, sugar, and baking powder into a large bowl



Step 4

Mix together with a spoon or whisk.



Step 5

Put the milk and eggs into a medium bowl.



Step 6

Mix together with a fork or whisk.



Step 7

Pour the milk and eggs, then the butter into the bowl with the flour.



Step 8

Mix together with a spoon or whisk, until the batter is just mixed. Make sure the scrape the sides and bottom, but stop while the batter is still lumpy.



Step 9

Place your skillet on the pan and set the stove to medium high. Make sure the handle is turned so that no one will bump it accidentally, and where no little hands can grab it.



Step 10

When water drops sizzle on contact, you are ready to cook.



Step 11

Melt a small amount of butter on the hot skillet.
Spread it around with a spatula.



Step 12

Pour out the batter in small amount. A quarter cup measuring cup is just about right.



Step 13

Let the batter cook until there are a lot of bubbles on top. That means the middle has cooked.



Step 14

Flip the pancakes over and let them cook for a short while more.



Serve with whichever toppings you like...



...and enjoy!