

Pancake Recipe

<https://www.thespruceeats.com/kids-can-cook-pancakes-recipe-3542699>

Ingredients

- 1 1/2 cups flour
- 1 tablespoon baking powder
- 1 tablespoon sugar
- 1/2 teaspoon fine salt
- 2 teaspoons unsalted butter, melted
- 1/2 teaspoon vanilla extract
- 1 1/4 cups milk
- 1 large egg
- Cooking spray

Instructions

1. In a large mixing bowl, add all dry ingredients (flour, baking powder, sugar, and salt). Hollow out a place in the centre of the dry ingredients.
2. Melt butter in a microwave-safe container (Set at low power for 20 seconds. It's OK if it is not completely melted.)
3. Pour the butter, vanilla, milk, and egg in centre of dry ingredients.
4. Using an electric mixer, with adult supervision, mix on low until all ingredients are well mixed. Use a spoon to scrape the remaining flour from the side of the bowl.
5. Spray the frying pan with cooking spray or preheat an electric griddle to 300 F. For the stovetop use medium-high heat.
6. Fill a ladle half full with batter and slowly pour it on the pan. Repeat, leaving plenty of space between pancakes for easy flipping. When pancakes are filled with small bubbles, gently slide a spatula under the pancake and flip.
7. Cook for another 30 to 45 seconds and use spatula to lift off the pan
8. Serve the pancakes with your choice of whipped cream, strawberries, blueberries, bananas, chocolate sauce, maple syrup, or butter. Enjoy!