PANCAKES

Another breakfast classic. For something different for the kids, try making cool shapes with metal cookie cutters used as molds, or pour the batter carefully to make letters or hearts!

DRY INGREDIENTS:

1 cup Flour 1 Tablespoon Sugar 3 teaspoons Baking Powder ½ teaspoon Salt

WET INGREDIENTS:

- 1 Egg
- 1 cup Buttermilk **OR** ¾ cup Milk
- 2 Tablespoons Vegetable Oil

Mix all the dry ingredients together in a large mixing bowl. Mix all the wet ingredients together in a different bowl, then combine with the dry. Mix until it is just combined, do not overwork it. If the batter is too thick, add a little milk, too thin, add a little flour.

Pour batter on a very lightly oiled non-stick pan over medium heat. As the pancake cooks, it will start to form bubbles. When the bubbles pop and don't fill in with batter again, it is time to turn them. When the other side is done, it's time to eat!