

Pancake Recipe

Ingredients:

1 cup all purpose flour
1 tablespoon granulated sugar
1 teaspoon baking powder
¼ teaspoon baking soda
¼ teaspoon salt
1 egg
1 cup buttermilk
2 tablespoons cooking oil
Shortening
Syrup or powdered sugar

Utensils:

Griddle or large skillet
2 medium mixing bowls
Measuring cup
Measuring spoon
Stirring spoon
Fork
Pancake turner

Directions:

1. Put the flour, sugar, baking powder, baking soda, and salt in a mixing bowl and stir until well mixed. Set aside.
2. Crack the egg into the second mixing bowl. Beat the egg with a fork until the yolk and the whites well mixed. Add the buttermilk and oil to the bowl and beat with the fork until well mix.
3. Add the egg mixture to the dry ingredients and stir until the dry ingredients are wet. The mixture should be somewhat lumpy.
4. Grease an unheated griddle or skillet and heat it over medium heat until hot.
5. For each pancake, pour about 1/4 cup of batter onto the hot skillet and cook over medium heat until the pancake has a bubbly surface and the edges are dry.
6. Flip the pancake and cook until the bottom is golden brown.