

Do you hear your stomach growling? For scrumptious pancakes, use this recipe to make all your taste buds happy. Picture this: A fluffy stack of warm pancakes sitting on a plate. Drizzled syrup runs down the sides and pools onto the plate. A smile spreads across your face as you prepare to take the first bite. Let me show you a simple way to make delicious homemade pancakes.

To get us started, homemade pancakes are made with simple ingredients that are probably sitting on your pantry shelf. First, measure 1 and  $\frac{1}{4}$  cups of flour into a bowl. Add 2 tablespoons of sugar and 2 teaspoons of baking powder to the bowl. The baking powder is essential to making it rise. Also add  $\frac{3}{4}$  of a teaspoon of salt. Before adding your wet ingredients to the bowl, you will want to warm your pan. Warning: Only set your stove to medium heat, so your pan isn't scorching. Now, it's time to add the milk and egg. Pour 1 cup of milk into the bowl and crack one egg. Be careful to not get any shell into the mix because you don't want to bite down on something crunchy in your pancake! Lastly, you want to add the secret ingredient: butter. Melt 3 tablespoons of butter in the microwave. I would suggest melting it on low so the butter doesn't explode all over the insides of the microwave. Once it is melted carefully pour it into the bowl.

Now that all the ingredients are in the bowl, it is time to mix. I recommend using a whisk rather than a spoon because it will help make the batter smoother. You don't want lumpy pancakes, do you? Use your arm muscles to stir the batter until it is smooth like whipped cream. It will probably take about 50 strokes to get the batter smooth. Your pan should be hot, so now it's time to get it ready for the pancakes. Pour a small amount of oil onto a paper towel and rub the towel on the hot pan. Be very careful so you don't burn your fingers. By rubbing oil on the pan, your pancakes won't stick while they are cooking.

Last but not least, it is time to cook those pancakes. Use the  $\frac{1}{4}$  measuring cup to scoop out the pancake batter. Carefully pour the batter onto the pan. You want to pour the batter so you make four circles on the pan. Hint: leave space between each circle so the pancakes don't cook together. Watch the pancakes carefully because they will cook quickly. Once you start seeing little bubbles in the batter that is your sign to flip the pancakes to the other side. The bubbles will look like tiny craters. Use your flat spatula to flip each pancake to the other side. Be sure to flip quickly to keep the pancake intact. Let it cook for 1-2 minutes on the other side. Use your spatula to scoop each pancake off the pan and onto a plate.

As you can see, homemade pancakes are a simple breakfast meal to prepare. Just picture a stack of warm pancakes sitting on your plate. Steam rises from the top as you spread a little butter on each one. The sugary syrup trickles down the sides of the pancakes. You take a bite and the fluffy pancakes awaken your taste buds. Will you be making pancakes for your family in the morning?