Family Cooking Time
with
Pancakes OH MY!

Kit Contains:

- ¾ cup Flour
- 1 Pinch Salt
- 1 ½ cups Flour
- 3 ½ teaspoons Baking Powder
- 1 teaspoon Salt
- 1 Tablespoon Sugar

You Provide:

- 2 cups Milk
- 1/4 cup Water
- 3 Eggs
- 4 Tablespoons Butter

Up Next:
March 21
Soft Pretzels OH MY!
Preorders open
February 22

Tutorial Info:
Tutorial Video on 2/21
Youtube.com/c/placentialibrarydistrict

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bit.ly/PancakeSurvey
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Ingredients:

**British Style Pancakes:**
- 3/4 Cup Flour
- 1 Pinch Salt
- 3/4 Cup Whole Milk
- 1/4 Cup Water
- 2 Eggs
- 1/2 Tablespoon Butter for Cooking

**Good Old Fashioned American Pancakes**
- 1 1/2 cups all-purpose flour
- 3 1/2 teaspoons baking powder
- 1 teaspoon salt
- 1 tablespoon white sugar
- 1 1/4 cups milk
- 1 egg
- 3 tablespoons butter, melted

Directions:

**British Style Pancakes - Makes 8 Pancakes**
- Sift together the flour and salt into a bowl. Add the milk, water and eggs and whisk well. The batter should flow but not be overly thin. Set aside for a minute.
- Warm a wide skillet/frying pan or crepe pan over a medium-high heat. Melt a little butter and spread around the pan.
- Reduce the heat slightly and add about 1/4 cup of the pancake batter to the pan. Tilt the pan slightly as you add the batter and swirl a little so the batter spreads out a bit, but it doesn’t need to be as thin as a crepe typically is.
- Let the pancake cook until the edges start to curl up and the top is dry – a couple minutes. If you lift up the edge, you should see a slight browning on the bottom. Flip the pancake over and cook a minute more on the other side. You may need to press the top down slightly with a spatula if it puffs up.
- Remove the pancake from the pan once the other side gets a few brown spots and keep warm while you cook the rest.
- Sprinkle each pancake with sugar, squeeze over some lemon juice, then either roll up and enjoy.
- Note: If the batter seems too thick for some reason, you can easily thin it with a little extra milk.

**Good Old Fashioned American Pancakes:**
- In a large bowl, sift together the flour, baking powder, salt and sugar.
- Make a well in the center and pour in the milk, egg and melted butter; mix until smooth.
- Heat a lightly oiled griddle or frying pan over medium-high heat.
- Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each pancake.
- Brown on both sides and serve hot.

For Serving: Butter and Maple Syrup
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Want to learn more?
Check some of these out:

Overdrive:
• Southern Living Breakfast and Lunch by The Editors at Southern Living
• Barefoot Contessa Family Style by Ina Garten

Hoopla:
• Pancakes and Waffles by Lou Siebert Pappas
• Marvelous Breads, Muffins, Breads and Pancakes by Kari Cornell
• The Best of Waffles and Pancakes by Jane Stacey

Print Adult:
• Sunny Side Up: More than 100 Breakfast and Brunch Recipes by Waylynn Lucas
• Hungry Girl 300 Under 200: 300 Breakfast, Lunch and Dinner Dishes Under 300 Calories by Lisa Lillien

Print Children:
• Pancakes, Pancakes by Eric Carle
• Pancakes to Parthas: Breakfast Around the World by Alice B. McGinty
• Rhinos Don’t Eat Pancakes by Anna Kemp

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