

Name \_\_\_\_\_

## Fluffy Pancake Delight

### Ingredients:

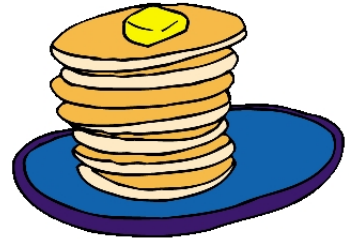
1 cup all-purpose flour  
2 tablespoons granulated sugar  
2 teaspoons baking powder  
1/2 teaspoon salt  
1 cup milk

1 large egg

2 tablespoons  
melted butter

1 teaspoon  
vanilla extract

Cooking oil or butter for greasing the  
pan



### Equipment:

Mixing bowl  
Whisk or fork

Non-stick skillet or griddle

Spatula

Measuring cups and spoons

### Step-by-Step Directions:

#### 1. Combine Dry Ingredients

In a mixing bowl, whisk together the flour, sugar, baking powder, and salt.

#### 2. Mix Wet Ingredients

In a separate bowl, whisk together the milk, egg, melted butter, and vanilla extract.

#### 3. Combine Wet and Dry Ingredients

Pour the wet ingredients into the dry ingredients.

Stir until just combined. It's okay if there are a few lumps; overmixing can make the pancakes tough.

#### 4. Preheat the Pan

Place a non-stick skillet or griddle over medium-high heat.

Lightly grease the skillet with cooking oil or butter.

#### 5. Scoop the Batter

Using a ladle or measuring cup, pour a small amount of batter onto the heated skillet to make each pancake.

Name \_\_\_\_\_

Use the back of the ladle or spoon to spread the batter into a circular shape.

### 6. Cook Until Bubbles Form

Cook the pancakes until you see bubbles forming on the surface, about 2-3 minutes.

### 7. Flip and Cook Again

Carefully flip each pancake with a spatula.

Cook for an additional 1-2 minutes or until they are golden brown on both sides.



### 8. Serve Your Fluffy Pancakes

Transfer the pancakes to a plate.

Add your favorite toppings such as maple syrup, fresh fruit, or whipped cream.

Enjoy your fluffy pancake delight!

### Cooking Time and Temperature:

- Cooking time: Approximately 5 minutes per batch of pancakes.
- Cooking temperature: Medium-high heat for the skillet or griddle.