



HOMECOMING PANCAKES

A time honored HOCO tradition

INGREDIENTS

- 1 cup all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 2 tablespoons sugar
- 1 large egg
- 1 cup milk
- 2 tablespoons unsalted butter, melted or vegetable oil
- 1 tablespoon vegetable oil
- Assorted toppings, such as butter, maple syrup, jam, sweetened fruits, whipped cream, etc.

PREP TIME

- Prep | 5 m
- Cook | 20 m
- Servings | 4
- Duration | same day or freeze leftovers

PROCEDURE

01

In a small bowl whisk together flour, sugar, baking powder and salt. Set aside.

02

In a medium bowl, whisk together milk, butter (or oil), and egg. Add dry ingredients to milk mixture; whisk until just moistened (do not overmix; a few small lumps are fine).

03

Heat a large skillet (nonstick or cast-iron) or griddle over medium. Fold a sheet of paper towel in half, and moisten with oil; carefully rub skillet with oiled paper towel. Spoon 2 to 3 tablespoons of batter into skillet per pancake.

04

Cook until surface of pancakes have some bubbles and a few have burst, 1 to 2 minutes. Flip carefully with a thin spatula, and cook until browned on the underside, 1 to 2 minutes more.