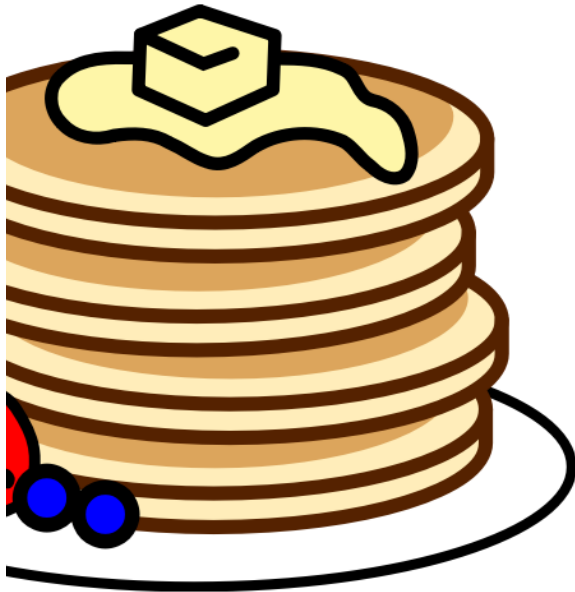


RECIPE

# 1-2-3 Pancakes



Ready in **less than half an hour**

Makes **4 medium-large pancakes**

These are called 1-2-3 pancakes as a mnemonic device – the essential secondary ingredients involve a ratio of 1 tablespoon of sugar, 2 tablespoons of oil, and 3 teaspoons (i.e. another tablespoon) of baking powder. It's otherwise not difficult to remember that it involves 1 cup egg/milk (combined) plus 1 cup of flour.

## Ingredients

- 1 egg
- $\frac{3}{4}$  cup milk
- 1 cup unsifted flour
- $\frac{1}{4}$  tsp salt
- 1 tbsp sugar
- 2 tbsp vegetable oil
- 1 tbsp baking powder

## Preparation

1. Crack egg into a glass measuring cup and beat with a fork thoroughly
2. Mix in milk, then oil
3. Using a separate bowl, mix together half your flour along with all sugar, salt, and baking powder
4. Make sure your egg mixture is well-mixed\* before adding dry mixture and your remaining flour
5. Use a fork to mix batter briefly\*\*
6. Preheat a griddle to medium heat
7. Pour  $\frac{1}{4}$  of the batter mixture for each pancake, flipping after 1–2 minutes or when bubbles can be seen forming

## Tips

Butter each cooked side after flipping and/or plating, if desired

\* Oil separates easily, so act quickly

\*\* Mix batter only as much as necessary to incorporate all ingredients