

In the Kitchen with Bradley

Today in Stay & Play we made "single-serve" Pancakes! Tools we used:

Griddle; Measuring Spoon, Dry & Wet Measuring Cups, Spatula, Whisk.

Techniques we practiced: Measuring; Beating; Blending.

Ingredients

- ◆ 1/2 cup all-purpose flour
- ◆ 1/4 tsp baking soda
- ◆ 1/4 tsp baking powder
- ◆ 1 pinch of salt
- ◆ 1 egg*
- ◆ 1/2 cup buttermilk or oatmilk**
- ◆ 1 1/2 tps vegetable oil

*May substitute egg with 1/4 cup unsweetened applesauce and 1/2 tsp baking powder

**If using oat milk add 1 & 1/2 tsp vinegar

Directions

1. In a bowl, combine flower, baking soda, baking powder, and salt.
2. In another bowl, beat egg, milk and oil.
3. Stir in dry ingredients just until blended.
4. Pour batter by 1/3 or 1/4 cupfuls onto a lightly greased hot griddle
5. Turn when bubbles form on top of pancakes and edges are slightly dry
6. Cook until the other side is golden brown.



Enjoy!