

Basic Pancakes

INGREDIENTS

- 1 cup all-purpose flour
- 2 tablespoons sugar
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 1 cup milk
- 2 tablespoons unsalted butter, melted, or vegetable oil
- 1 large egg
- 1 tablespoon vegetable oil (for Pan)
- Assorted toppings, such as butter, maple syrup, confectioners' sugar, honey, jams, preserves, sweetened whipped cream, or chocolate syrup



DIRECTIONS

1. **STEP 1**
Preheat oven to 200 degrees; have a baking sheet or heatproof platter ready to keep cooked pancakes warm in the oven. In a small bowl, whisk together flour, sugar, baking powder, and salt; set aside.
2. **STEP 2**
In a medium bowl, whisk together milk, butter (or oil), and egg. Add dry ingredients to milk mixture; whisk until just moistened (do not over mix; a few small lumps are fine).
3. **STEP 3**
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.
4. **STEP 4**
For each pancake, spoon 2 to 3 tablespoons of batter onto skillet, using the back of the spoon to spread batter into a round (you should be able to fit 2 to 3 in a large skillet).
5. **STEP 5**
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. Transfer to a baking sheet or platter; cover loosely with aluminum foil, and keep warm in oven. Continue with more oil and remaining batter. (You'll have 12 to 15 pancakes.) Serve warm, with desired toppings.