**Pancake Recipe**

Source: <https://www.goodhousekeeping.com/food-recipes/a15177/pancakes-recipe-ghk0213/>

**Ingredients**

1 c. all-purpose flour

2 tbsp. sugar

2 teaspoons baking powder

½ teaspoon baking soda

1/2 tsp. salt

1 1/4 c. milk or buttermilk

3 tbsp. melted butter

1 large egg, beaten

vegetable oil for brushing pan

**Directions**

1. In large bowl, whisk together flour, sugar, baking powder, baking soda and salt.
2. Add milk, melted butter and, beaten egg; STIR until flour is moistened (not whisk).
3. Heat skillet or [griddle](https://www.amazon.com/Presto-22-inch-Electric-Griddle-Removable/dp/B005FYF3OY?tag=goodhousekeeping_auto-append-20&ascsubtag=%5bartid|10055.r.15177%5bsrc|%5bch|%5blt|) over medium heat until drop of water sizzles; brush lightly with oil.
4. In batches, scoop batter by scant 1/4-cupfuls into skillet, spreading to 3 1/2 inches each. Cook 2 to 3 minutes or until bubbly and edges are dry.
5. With [wide spatula](https://www.amazon.com/OXO-Silicone-Flexible-Pancake-Spatula/dp/B000ND5CBG/?tag=goodhousekeeping_auto-append-20&ascsubtag=%5bartid|10055.r.15177%5bsrc|%5bch|%5blt|), turn; cook 2 minutes more or until golden. Transfer to platter or keep warm on a cookie sheet in 225°F oven.
6. Repeat with remaining batter, brushing griddle with more oil if necessary.