**Tips for Homemade Pancakes:**

Source: <https://www.thespruceeats.com/tips-for-making-perfect-pancakes-2098273>

**Dos for Making Perfect Pancakes**

* Even though it's a pain, it's important to mix the dry ingredients and the wet ingredients in separate bowls before combining.
* A griddle with temperature control is the best tool for cooking pancakes. We like to use an electric griddle. Set the temperature to 375 F when preheating, then turn it down to 370 or 360 F once you start to cook the pancakes.
* Let the batter rest 5 to 15 minutes before cooking.
* For really light and fluffy pancakes, [separate the eggs](https://www.thespruceeats.com/how-to-separate-eggs-995520). Add the egg yolk(s) where the recipe calls for eggs to be added in. Beat the egg white(s) separately, and fold in at the very end.
* Use a 1/4 cup measuring cup to make nice-sized pancakes that are consistent.
* Flip at the right time: Look for bubbles on top and light browning around the edges.  
  It's okay to peek to see if they are browned on the bottom. If the pancakes are too floppy to flip, they aren't cooked enough. If they are getting brown before they're ready to flip, turn down the heat.
* Try making one test pancake first to see if the griddle or skillet is the right temperature. Invariably, the first pancake ends up being the worst one anyway.

**Don'ts for Making Perfect Pancakes**

* Don't overmix the batter. This will cause the pancakes to turn out tough.
* Don't let the griddle or skillet get too hot! This will cause the pancakes to burn before they're cooked through.
* Don't add the butter or shortening until after the griddle or skillet has been preheated.
* Don't go overboard with butter or shortening. One tablespoon is enough for 12-16 pancakes, or leave it out entirely.
* Don't press down on the pancakes while they're cooking.
* Don't overflip. If you let the pancakes cook until golden on the first side, there's no need to flip multiple times.

**10 Tips To Make Perfect Homemade Waffles**

By Mr. Breakfast (Source: <https://www.mrbreakfast.com/article.asp?articleid=29>)

A perfect waffle is defined here as being crisp and well-browned on the outside with a moist, light, airy and fluffy inside.

1. **Respect Your Waffle Maker.** Be sure to read the instruction manual for your unit thoroughly. Different waffle makers are designed to cook waffles differently.
2. **"Non-Stick" Is In The Batter.** The amount of oil or butter in your batter will determine whether or not your waffles will stick to your waffle maker. If you are consistently making waffles that stick, try increasing the oil or butter.
3. **Separate The Egg Whites From The Yolks.** If a light and fluffy waffle interior is important to you, separate your eggs. Add the beaten yolks to the wet ingredients of your batter. Then, beat the egg whites until stiff peaks form. Fold the eggs whites gently into the final batter using a spatula.
4. **Avoid Violent-Mixing.** Waffle batter is a tricky character. It should be smooth enough to flow freely through the dimples of the waffle plate, but it should never be over-mixed (over-mixing turns the flour into gluten which produces a chewier, less-fluffy texture). The solution is gentle patience. Using a rubber spatula (or a spoon if you don’t have one), mix the wet ingredients of your batter into the dry ingredients as if the batter had tiny, breakable items in it that you don't want to break.
5. **No Buttermilk / No Problem.** A lot of the more interesting waffle recipes you'll find ask for buttermilk. The problem is most people don't keep buttermilk around. Regular milk can always be used in place of buttermilk. The difference in the texture of the completed waffle is negligible. If your dying for that extra bit of tanginess that buttermilk adds, you can make an easy buttermilk substitute by adding a Tablespoon of vinegar or lemon juice to a cup of milk. The acidic ingredient will cause the milk to curdle. Let it stand 15 minutes and there you go. Some people will probably even prefer the kiss of freshness that lemon juice can add.
6. **Don't Lift The Lid Too Early.** As a general rule you should always wait until your waffle maker says it's okay, by way of its indicator light or beeping mechanism. If you have a waffle that's sticking to the plates (see tip #2 to avoid), lifting the lid too soon could cause your waffle to rip, leaving one poor half of a waffle stuck to the top and the other half sadly adhered to the bottom.
7. **Steam: A Waffle's Natural Kitchen Timer.** If your waffle maker doesn't have a doneness indicator, watch the steam coming out of the unit as you cook. When the steam stops, lift the lid. The waffle should be done. Chances are that it will be well-done.
8. **Everybody Dig In (At The Same Time).** If you're cooking for more than one person, you'll probably want everyone to eat at the same time. Set your oven to 250 degrees at the same time that you pre-heat your waffle maker. As you pull completed waffles from the maker, transfer them to the oven. A short time in the oven can actually improve the crispness of a waffle. Think of it as giving your waffles a light toasting right after you make them.
9. **No Mess / No Regrets.** If you clean your waffle maker shortly after it's cooled, you'll guarantee your machine's future waffle success and it will be much easier to clean than if you waited.
10. **Removal:** Use a plastic or rubber utensil to remove your waffles from the waffle maker. A fork or knife may be more handy, but over the long haul those seemingly harmless stabs at the waffle plates will cause havoc on your waffle maker.