

PANCAKES



CANADA AGRICULTURE AND FOOD
MUSEUM – MUSÉE DE L'AGRICULTURE
ET DE L'ALIMENTATION DU CANADA

Program

Online

Location:

These delicious pancakes are easy to whip up for weekend brunch!

Ingredients

- 1 $\frac{3}{4}$ cups (430 mL) all-purpose flour
- 1 tbsp (15 mL) baking powder
- $\frac{1}{2}$ tsp (2.5 mL) salt
- 1 tbsp (15 mL) granulated sugar
- 2 eggs
- 2 cups (500 mL) milk
- 2 tbsp (30 mL) canola oil

Preparation

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1. In a medium-sized bowl, whisk the dry ingredients together.
2. In a large bowl, whisk the eggs one at a time, beating well between each addition. Add the milk and mix well.
3. Gradually add the dry ingredients to the egg mixture. Mix until well combined, then add the oil to the mixture and stir.
4. Heat a griddle or skillet over medium heat. Spray with cooking spray.
5. Spoon batter onto the griddle, about 1/3 cup at a time. Cook until small bubbles start to form on top of the pancakes. Flip and cook until the pancakes are golden brown.
6. Serve warm with maple syrup and enjoy!