

Easy & Fast Pancakes Recipe



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Ingredients for around 4-5 Pancakes

- 250ml Milk
- 2 Tablespoons Sugar
- 1 Egg
- 1 Tablespoon Baking powder
- 1 Teaspoon Salt
- 250g any sort of flour (recommended white flour)
- 2-3 Tablespoons Oil
- **(optional)** Fried butter



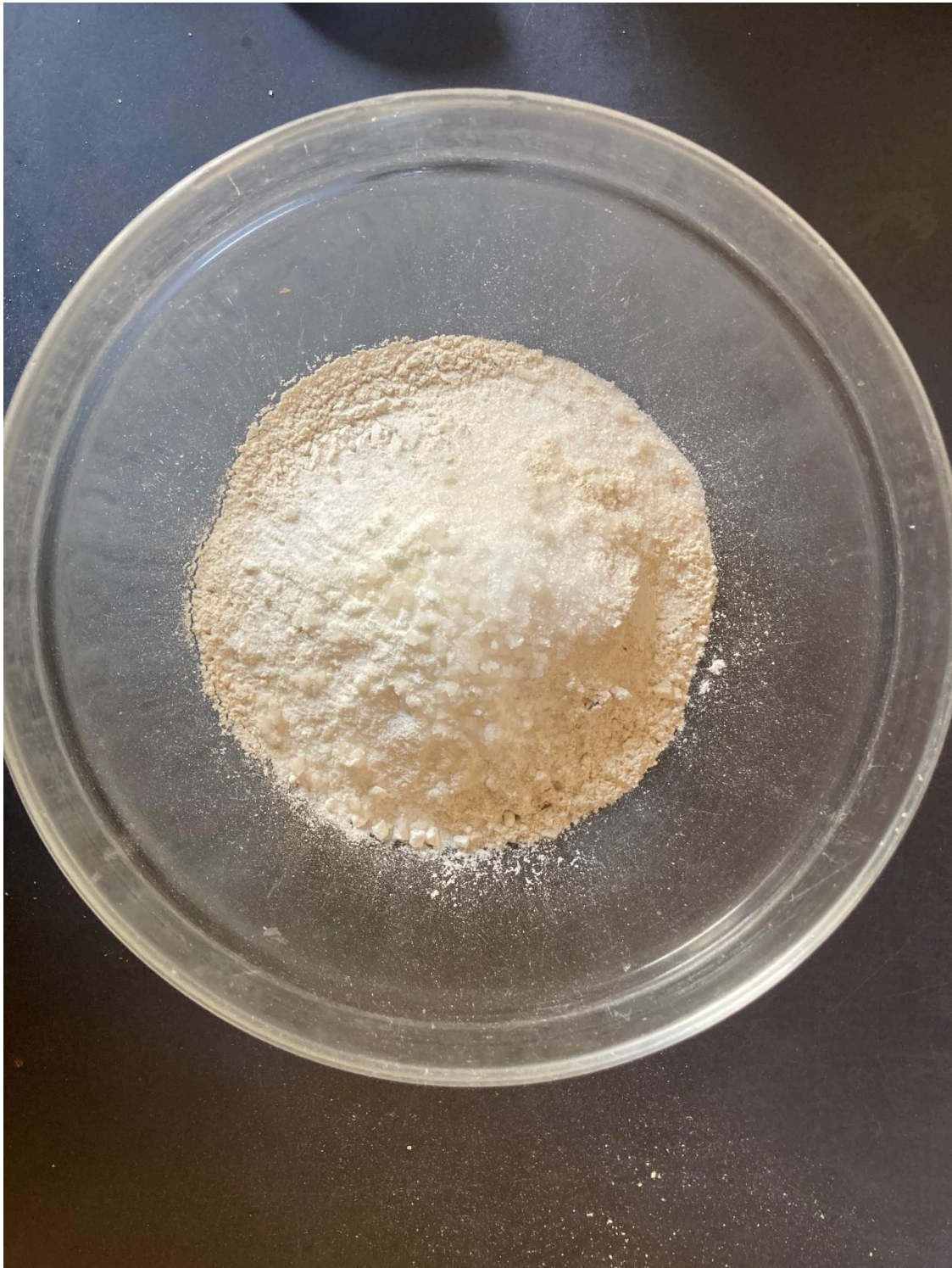
Material

- 1 Glas
- 1 Tablespoon
- 1 Pan
- 1 Bowl
- 1 Soup ladle
- 1 Cup (250ml)
- 1 Cup (125ml)
- 1 Fork
- 1 frying shovel
- 1 Whisk



Mix all Dry ingredients

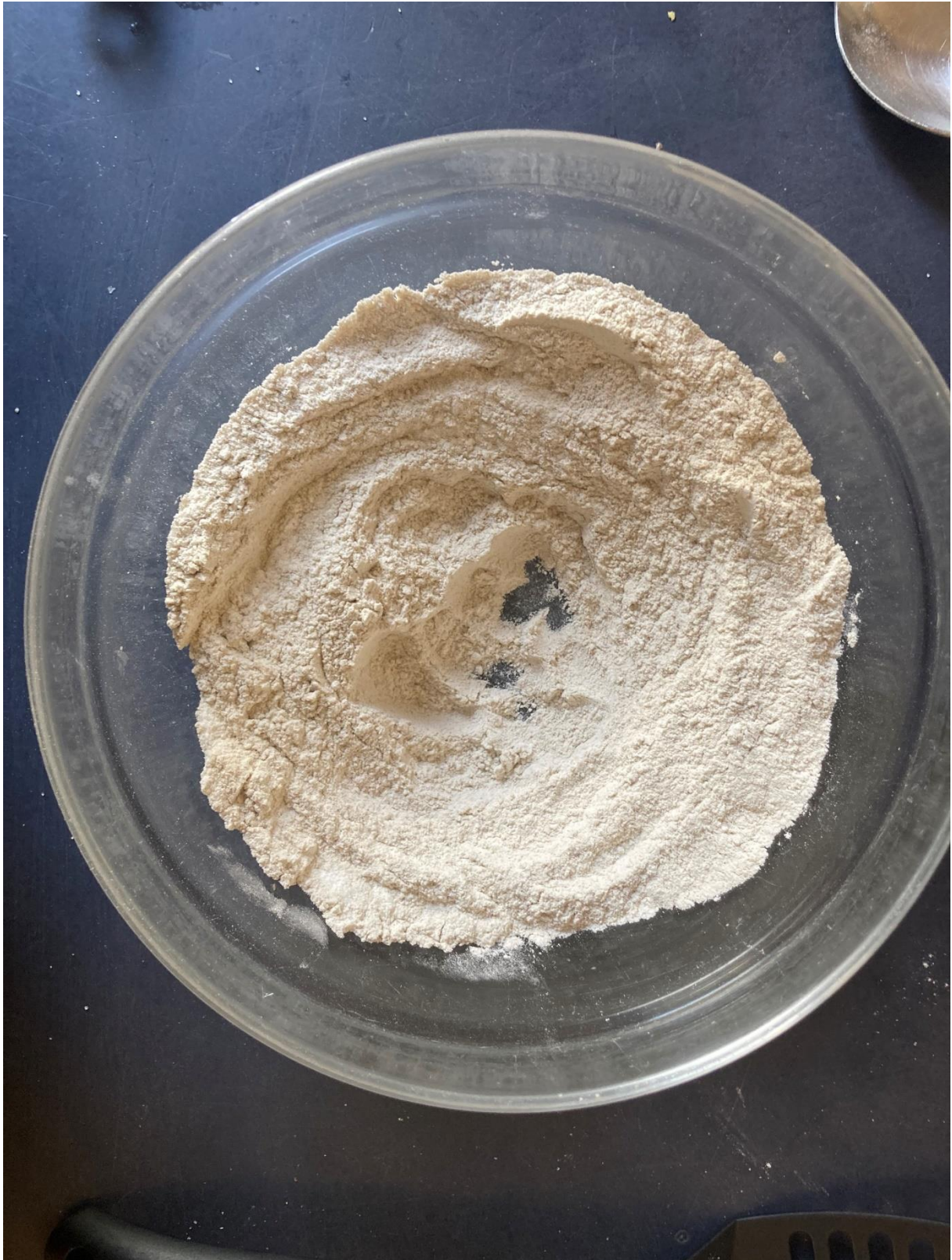
Put the salt, sugar, baking powder and the flour into a bowl.



Create a hole.

Blend the dry ingredients together and make a hole in the middle.

Use the Whisk for this.



Put in the milk.

Put in the 250ml of milk into the hole in the middle.



Put the egg into a glass.



Stir the egg with the fork.

Then put the Stirred egg into the bowl with ingredients.



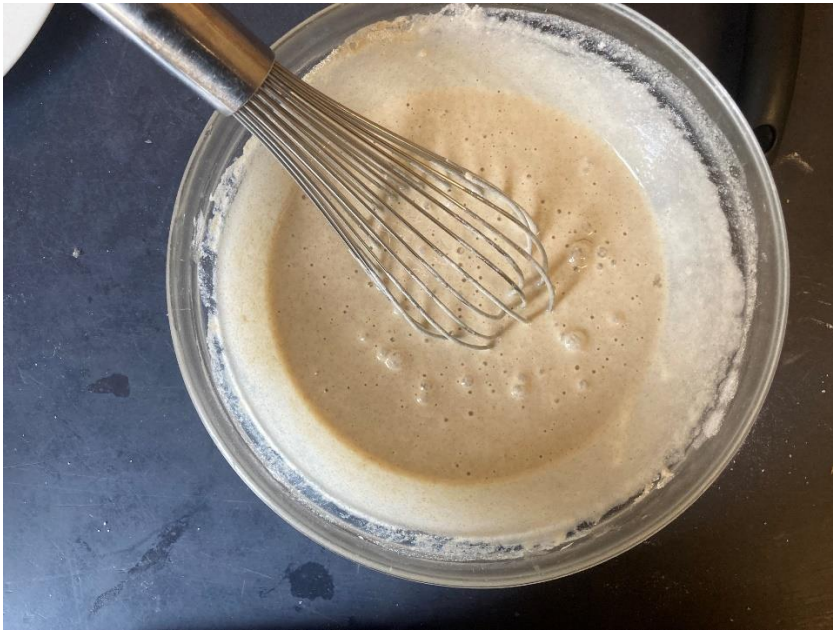
Put the Oil into the Bowl.

Put the 2-3 Tablespoons of Oil into the bowl.



Use the Whisk to Stir everything around.

Whisk until you have a smooth batter.



Start heating up the pan.

Start heating up the pan at medium heat. When the pan is getting warm, put into a bit of fried butter so the Pancake dough isn't stuck to the pan.



Place the Pancakes dough in the pan.

Take about $\frac{3}{4}$ of a ladle for each pancake. Use the Soup ladle for this task.



If taken the correct quantity, it should look like this.



Turn Pancakes with fry shovel.

When the Pancakes surface starts to get these holes, its time to turn them. You also smell it.

If you think, they are not good enough. You can just flip them back around with the fry shovel.



Should look something like this.

When the Pancakes are flipped, it should look something like this.



Est Voila!

Now you know how to make easy and fast pancakes!

I hope you liked it!