



Never Fail Pancakes (or Waffles)!

- 1 ½ cups flour
- 2 tbsp sugar
- 1 tbsp baking powder
- 1 tsp salt
- 2 eggs beaten (3 for waffles)
- 1 ¼ cup milk
- 3 tbsp oil

For Pancakes:

Step 1: Sift dry ingredients.

Step 2: In a separate bowl, mix the egg, milk, and oil. Then, add to the dry mixture.

Step 3: Add your special treats! Ex. Chocolate chips, blueberries, etc.

The batter may be a bit lumpy – this is to be expected.

For Waffles:

Step 1: Sift dry ingredients.

Step 2: Separate the eggs and put the whites in a separate bowl.

Step 3: Mix the egg yolks, milk, and oil. Then, add to the dry mixture.

Step 4: Beat the egg whites until soft peaks are formed. Fold into the batter.

If you've enjoyed this recipe or have any questions, feel free to reach out and let us know!