***Pancakes***

*Yield – 2 pancakes for each person in your group*

**Ingredients Amount**

Flour 1 ½ cups

Sugar 3 T.

Baking powder 1 ½ t.

Salt ½ t.

Milk 1 ½ cups

Butter, melted 3 T.

Vanilla extract (optional) ½ t.

**Method –**

1. Pre-heat griddle or pan to 300 degrees. DO NOT SPRAY GREASE ON YET!
2. Combine flour, sugar, baking powder, and salt in a bowl and whisk together.
3. Combine the milk, melted butter and vanilla in another bowl and whisk together.
4. Pour the wet ingredients over the dry ingredients and whisk together just until combined.
5. Have your station set with your preheated griddle, spray oil, silicone turner, 1/3/dry measuring cup and batter ~ call Mrs. Levesque over to check and see if you have earned chocolate chips!
6. Spray griddle lightly with grease **just before** adding batter to it.
7. Spoon about 1/3 cup of batter on the griddle for each pancake. You must fit six pancakes on the griddle at one time!
8. If you have earned them, add chocolate chips to top side of pancakes – just a few!
9. Cook until bottom is slightly brown (flip) and repeat.
10. Remove from griddle and portion onto plates. Put plates at your seat.
11. Make sure your entire kitchen is totally clean before you sit to eat! Mrs. Levesque will clean the griddles.

P.S…..if you decide to make this recipe at home, you will have to clean the griddle yourself!