

Maine Arts Camp

Recipe: IHOP copycat pancakes

Chef: Charlie Limoggio CEC

Yield: 8-10 pancakes

Quantity	Unit	Ingredient	Prep Notes
1 ¼	Cups	All-purpose flour	
1	Large	Egg	
1 ¼	Cups	Buttermilk**	
¼	Cup	Sugar	
1	Teaspoon	Baking powder	
1	Teaspoon	Baking soda	
¼	Cup	Vegetable oil	
1	Pinch	Salt	

1. Preheat a skillet over medium heat.
2. Mix all of the ingredients until combined.
3. Melt a little bit of butter in the pan.
4. Pour the batter by spoonfuls into the hot pan, forming 5-inch circles.
5. When the edges appear to harden, flip the pancakes.
6. They should be golden brown.
7. Cook the pancakes on the other side until they are also golden brown.

If you need 2 cups of **buttermilk, add 1 tablespoon plus 1 teaspoon of lemon juice or vinegar to the milk. Two tablespoons aren't necessary. Stir 1/4 cup milk into 3/4 cup plain yogurt to create a nicely thick **buttermilk substitute**. Stir together 1 cup of milk and 1 3/4 teaspoon cream of tartar.

Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups, ½ cups etc.