

S O M E

KITCHEN STORIES

fiction + food

World's Best Pancakes

source: ruthreichl.com | makes about 8 large pancakes

INGREDIENTS

1 stick butter
1 cup milk
2 large eggs
1 Tbsp vegetable oil
1 cup flour
4 teaspoons baking powder
4 tsp sugar
1 tsp salt

DIRECTIONS

1. Melt the stick of butter. Whisk together the cup of milk, 2 large eggs and tablespoon of vegetable oil, then add the butter.
2. In a small bowl whisk the cup of flour with 4 teaspoons of baking powder, 4 teaspoons of sugar and a teaspoon of salt. Whisk that into the milk mixture just until its combined. Add a bit more milk if you think it's too thick.
3. Skim a good pan with butter or oil and start pouring in some batter. The size is up to you. Watch as the bubbles appear in the batter, grow larger, and then pop and vanish. When they've all popped, carefully flip the pancake and cook the other side.