

## Everyday Pancakes

Serves 4 to 6

Time: 20 minutes

Dr. Chatelain told me she makes the original *How to Cook Everything* pancakes recipe often, so I thought I'd share it here. You'll be able to memorize this one, and I often cut it in half for a quick weekday morning breakfast.

### Ingredients

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 tablespoon sugar (optional)
- 2 eggs
- 1½ to 2 cups milk
- 2 tablespoons butter, melted and cooled (optional)
- Butter or [good-quality vegetable oil](#) for cooking

### Instructions

1. Combine the flour, baking powder, salt, and sugar if you're using it, in a large bowl. In a smaller bowl, beat the eggs with 1½ cups milk, then stir in the melted butter if you're using it. Gently stir this into the dry ingredients, mixing only enough to moisten the flour; don't worry about a few lumps. If the batter seems thick, add a little more milk.

2. When you're ready to cook, heat a griddle or large skillet over medium-low heat. Heat the oven to 200°F. Use a little butter or oil each time you add batter, unless your skillet is truly nonstick. When the butter foam subsides or the oil shimmers, ladle batter onto the griddle or skillet, making any size pancakes you like. Adjust the heat as necessary; usually, the first batch will require higher heat than subsequent batches. The idea is to brown the bottom in 2 to 4 minutes without burning it. The pancakes are ready to turn when bubbles appear in the center and the bottoms are golden brown; they won't hold together well until that stage.

3. Cook until the second side is lightly browned, a couple of minutes more, and serve right away. Or hold on an ovenproof plate or baking sheet in the oven for up to 15 minutes.

— Recipe from [How to Cook Everything: Completely Revised Twentieth Anniversary Edition](#)