

## 5 Tips for Making Perfect Pancakes

By Jennifer Sweeney



My mother used to joke that pancakes are like children—the first one never comes out right! My older sister wasn't such a fan of this joke, but as the youngest child and an avid pancake maker, I think she couldn't have been more right!

Achieving perfect pancakes is not an easy feat. Below are 5 tips and tricks to help you hone your flapjack-making skills.

1. It's important to measure the ingredients precisely. This will ensure that your batter reaches the right consistency.
2. Use a large whisk to mix the ingredients until the dry ingredients are just mixed in. The large whisk allows for more air to be whipped into the batter resulting in light and fluffy pancakes.
3. Heat the pan for two to three minutes before adding the fat to make sure it doesn't burn. If you're concerned about fat content, a nonstick spray is an excellent choice.
4. One ladle's worth of batter is usually just the right amount for one perfectly sized pancake.
5. Repeat after me: One flip only! Wait until the batter is bubbly then flip it. Once. Handle it any more and you will overcook and toughen the pancake.

Tomorrow's Mardi Gras and the last day before Lent and it's common tradition for some to indulge in a pancake feast. Try whipping up a batch of classic **buttermilk pancakes**

or a healthier **whole-grain version** for breakfast or dinner. Just don't stress about the first one...

Interested in how we came up with the delicious pancake recipes listed above? Come join us on one of our **public tours** and ask the experts in the Test Kitchen.

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