

How To Make Scratch Pancakes

When you think of rustic, homestead-style cooking what is the first kind of breakfast you think of? If you're like me, the first things that pop into your head are eggs, bacon and scratch pancakes.

Yes, I know I talked about how I try to eat as Paleo-centric as possible in this post. That being said, sometimes you just need to kick back with some comfort foods. Scratch pancakes are incredibly satisfying and easy to make. Come check out how we make scratch pancakes on the Suburban Steader Suburban Homestead.

Scratch Pancakes Ingredient List

- 1-1/2c All-Purpose Flour
- 3-1/2tsp Baking Powder
- 1tsp Salt
- 1tbsp White Sugar
- 1-1/4c Milk
- 1 Egg
- 3tbsp Butter, Melted

NOTE: Links to recommended dry goods are located at the end of this post. We always recommend sourcing eggs, milk and butter locally if at all possible.

Directions



1. Sift the flour, baking powder, salt and sugar together into a big bowl.
2. Create a depression in the middle of the dry mixture and add the milk, egg and melted butter. Mix until smooth.
3. Put a griddle on medium-low heat. Well-oiled cast iron skillets work great for this recipe.
4. Melt a little butter in the skillet and scoop the batter onto the skillet using approximately a 1/4c for each pancake.
5. Brown on one side until the sides tuck under and bubbles appear uniformly across the pancake.
6. Flip and brown the opposite side.
7. Repeat until all batter is used up.
8. Serve warm with butter and maple syrup.

Recommendation

Pancakes are always a crowd pleaser, especially with a little bacon on the side. In fact, cooking the bacon in the cast iron skillet prior to making the pancakes will give you that little bit of 'lubrication' you'll need to make flipping a breeze. Always be sure to clean any debris from the skillet in between rounds of pancakes. You may also need to add some butter here and there to reduce any sticking.

Pancakes are very amenable to additions. Don't hesitate to add

blueberries, chocolate chips, raspberries, bananas or even crumbled bacon to your mixture. A little vanilla in the mixture is also a great addition. Don't be afraid to explore and experiment!

Give these scratch pancakes a shot this weekend and let us know how it worked out for you!





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