Pancakes

An everyday pancake recipe based on buttermilk powder. The dry ingredients can be prepared in advance as a batch if desired.

Recipe

Mix dry ingredients.

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\begin{array}{c|c} 120\,\mathrm{g} & \mathrm{flour} \\ 27\,\mathrm{g} & \mathrm{buttermilk\ powder} \\ 1\,\mathrm{tbsp} & \mathrm{white\ sugar} \\ 1\,\mathrm{tsp} & \mathrm{baking\ powder} \\ 1/2\,\mathrm{tsp} & \mathrm{baking\ soda} \\ 1/4\,\mathrm{tsp} & \mathrm{salt} \end{array}
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Add wet ingredients immediately before cooking.

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\begin{array}{c|c} 120\,\mathrm{g} & \mathrm{water} \\ 40\,\mathrm{g} & \mathrm{milk} \\ 1 & \mathrm{egg} \\ 24\,\mathrm{g}\,(1.75\,\mathrm{tbsp}) & \mathrm{butter,\,melted} \end{array}
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Once mixed, add the most important ingredient.

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1\, {\rm handfull} \, \big| \, \, {\rm mini} \, {\rm chocolate} \, {\rm chips} \,
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Heat griddle over medium-low heat and coat with cooking spray. Flip when bubbles start forming and remove once pancake colored.

Just enough for two people.