

## Betty's Basic Pancakes + Banana, Chocolate Chip, Pecan Panca



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In this video, Betty demonstrates how to make basic pancakes with syrup, and also 3 variety pancakes--banana, chocolate chip, and pecan--all topped with whipped topping and juicy fresh strawberries--a great meal for breakfast, or any time of the day!!!

### Ingredients:

- 1 egg, well-beaten
- 1 cup buttermilk (or buttermilk substitute)
- 1 tablespoon sugar
- 1 1/4 cups self-rising flour
- 2 tablespoons butter or margarine, melted
- 2 tablespoons vegetable oil (to oil a large-sized skillet or griddle; I used peanut oil.)
- butter (to serve with basic pancakes)
- whipped topping
- half-slices of banana
- mini chocolate chips
- chopped pecans (Whipped topping, bananas, chocolate chips, and pecans are all for specialty pancakes.)

In a large mixing bowl, mix 1 well-beaten egg, 1 cup buttermilk, and 1 tablespoon sugar. Stir in 1 1/4 cups flour, a little at a time, until all four is mixed in. Add 2 tablespoons melted butter or margarine, and mix well. The batter will be thick. For each pancake, spoon about 1/4 cup of batter onto a large hot, lightly greased or oiled skillet or griddle. Each 1/4 cup of batter will make a 4-inch pancake. You may do as many as your skillet or griddle will hold at the same time. Turn the pancakes when the tops are covered with bubbles and the edges are brown. When done on both sides, remove each pancake to a tray that has paper toweling to drain any excess oil. Serve on a serving plate while hot. For basic pancakes with syrup, place a 1 tablespoon of butter on top of 2 or 3 hot pancakes and top with \*heated\* syrup. For specialty pancakes, spoon out 1/4 cup portions of batter into 3 small bowls. To one bowl add half-banana-slices, to another add chocolate chips, and to the third, add chopped pecans--all to your taste. Spoon the batter for each type of pancake onto a hot, oiled griddle or skillet, and cook in the same manner as for basic pancakes. These flavors can be combined, or placed in stacks of individual flavors. They can be topped with pancake syrup or whipped topping and fresh strawberries (or blueberries, blackberries, peaches, etc.). This is a meal that is fun to do with children--the possibilities are endless--but they are all scrumptious!!!