

Ami's Vanilla Choco Chip Pancake



Gather your supplies:

- 1 cup dry ingredients measuring cup
- ½ cup dry ingredients measuring cup
- ¼ cup dry ingredients measuring cup
- 2 cup wet ingredients measuring cup
- 1 tablespoon size measuring spoon
- 1 teaspoon size measuring spoon
- ½ teaspoon size measuring spoon
- 1 medium sized mixing bowl
- 1 whisk, 1 spatula, and 1 rubber spatula
- 1 plate and butter knife (or other straight edge knife for leveling)
- Small bowls to keep measured ingredients (similar to the above picture)
- 1 Pancake batter squeeze bottle
- 1 pan

Gather your ingredients:

- 1-1/2 cup flour (use the dry ingredient measuring cup)
- 1 tablespoon sugar
- 3-1/2 teaspoon baking powder
- 1 teaspoon salt
- 1 egg
- 1-1/3 cup buttermilk (use the wet ingredient measuring cup)
- 1 teaspoon vanilla
- ¼ cup chocolate chips (or more if you like)
- ½ teaspoon vegetable or canola oil

Directions:

1. Wash your hands.
2. Put the butter in a microwave safe bowl and melt it for 20 seconds (ask an adult for help). If butter doesn't completely melt, place it in the microwave for another 10 seconds.
3. In the mixing bowl, add in the flour, sugar, baking powder and salt.
4. Using the whisk, mix the ingredients till its nicely mixed.
5. Make a small well in the middle of the dry ingredients using your whisk, and add in the eggs, melted butter, buttermilk, and vanilla.
6. Mix everything together using your whisk until it is nicely mixed.
7. Set the bowl aside for 10 minutes to let the batter rest.
8. Then, mix again 2 to 3 times so that everything is nicely incorporated, but don't overmix.
9. Have an adult help you put the batter into the squeeze bottle using the rubber spatula.
10. Turn on the stove to medium heat and place the pan on top.
11. Add the oil into the pan and wait for it to heat about 1 minute.
12. **Squeeze the batter in a round circle onto the middle of the pan. Sprinkle on a few chocolate chips (if you want).**
13. **Wait for bubbles to form. Once a couple of the bubbles begin to pop, hold the handle of the pan with one hand and use your spatula in the other hand to flip the pancake over. If the spatula does not easily slide under the pancake, wait 10 seconds and try again. You may need to lightly wiggle the spatula to get it under the pancake.**
14. **Let the pancake cook for 15 seconds. Use your spatula to lift the pancake out of the pan and on to a plate. If the pancake does not easily lift, wait 10 more second and try again. The pancake will easily lift if its cooked.**
15. Repeat steps 12-14 for EACH pancake. And Enjoy your pancakes.

Ask an adult to help you a few times before attempting to make the pancakes alone. ALWAYS make sure to use a stove ONLY UNDER AN ADULT'S SUPERVISION.