



# recipe

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**TITLE:**

Curious George's  
Pancakes

**PREP TIME:**

5-10 minutes

**SERVINGS:**

4

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## ingredients

- 1 cup all purpose flour
- 2 tablespoons of sugar
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup milk
- 2 tablespoons melted butter
- 1 large egg
- 1 tablespoon vegetable oil
- toppings of your choice

## instructions

- 1) Whisk together milk, egg, and butter. Add dry ingredients and whisk.
- 2) Heat large skillet or griddle to medium heat, lightly grease with oil.
- 3) Spoon 2-3 tablespoons of batter onto the griddle.
- 4) After 1-2 minutes, or when a few bubbles form, flip the pancake and cook another 1-2 minutes.
- 5) Add toppings of your choice (chocolate chips, blueberries, strawberries, syrup, etc) and enjoy!