



Mixing Pancakes and Quick Breads

It's important for beginning cooks to realize that there are three different stages to mixing pancakes, waffles, or any quick bread. The first stage is the mixing of the wet ingredients—they need to be mixed well, and the cook may like using a wire whip for this step. The second stage is the dry ingredient mixing. This is important to assure that the salt and baking powder are evenly spread through the flour. Careful stirring with the spoon will evenly mix the dry ingredients, without "poofing" them out of the bowl! The third stage is the combining of the wet and dry ingredients—with minimal mixing and maybe even a few lumps remaining, your batter is ready to go! For best results, preheat griddle or skillet so that it is hot by the time your batter is ready.

For recipes: Contact your county extension office in Kansas or visit the website at www.kidsacookin.ksu.edu

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