

Scout "Real Deal" Pancakes

Ingredients	Single Recipe	Triple Recipe
'Dry' Ingredients		
Flour	1 cup	3 cups
Baking Soda	$\frac{1}{2}$ teaspoon	$1\frac{1}{2}$ teaspoons
Sugar	2 tablespoons	6 tablespoons
Salt	$\frac{1}{2}$ teaspoon	$1\frac{1}{2}$ teaspoon
'Wet' Ingredients		
Buttermilk* (milk +vinegar)	$\frac{3}{4}$ cup (1 tsp vinegar)	$2\frac{1}{4}$ cup (3 tsp vinegar)
Melted Butter	2 tablespoons	6 tablespoons
Eggs	1 large	3 large

* Add 1 teaspoon vinegar to $\frac{3}{4}$ cup milk let stand 5 minutes

-Add vinegar to milk and let stand to make "buttermilk"

-Melt butter

-While butter is melting measure & mix 'Dry' ingredients in a bowl

-Add eggs and melted butter to "buttermilk" and mix well

-Add wet ingredients to dry ingredients and mix (not too much!)

-pour into medium sized pancakes on a hot griddle, flipping once when bubbles pop & stay

11 batches of the Triple recipe serves 100 people, best made at the triple-batch scale