

## Betty Crocker® Pancakes - Hints & Tips

We've been busy in the Betty Crocker® kitchens, putting together our most useful top tips for you, to help you get the best results from our Betty Crocker® "Shake to Make" pancake mixes.

### The secret to successful pancakes is:

- A good quality non-stick frying pan
- Making sure the pan is hot enough before you begin

The advantage of using Betty Crocker® "Shake to Make" pancake mixes is that the batter does not need to stand for 30 minutes – simply shake and make the pancakes immediately. Carefully follow the instructions on the pack.

### How to make the perfect pancakes?

- Do not over-shake the mixture, as too much can result in tougher pancakes. They should be light and tender.
- Always heat the pan over a medium hot heat before adding the batter.

### How do I know the pan is hot enough?

- Make sure the pan is hot enough before you begin.

Simple tip: flick a drop of water on the pan, if it sizzles, the pan is hot enough to start. If not, wait a while longer, then try the drop of water test again.

### How can I stop them from sticking? What grease should I use?

- You can add a tablespoon of sunflower oil, swirl it around the pan then pour off the excess.

Simple tip: Adding some melted butter to the pancake mix means you will not need to use as much to cook them. Make the "Shake to Make" batter, add 25g melted butter to the bottle and re-shake a few seconds, then cook the pancakes in a lightly greased pan.

### How much batter do I add to the pan?

- When adding the batter, pour from the bottle just enough batter to cover the base of the pan evenly, swirling it around quickly, as the batter starts to cook immediately. You can make the pancakes as thick or thin as you wish, there is no rule for this.

### How long do I cook it for on the first side?

Cook for 1-2 minutes until;

- The edges begin to curl
- The liquid batter has set
- When you lift the edge the base is golden brown.
- Use a fish slice or long palette knife to flip

### How long do I cook the second side?

- Cook 30-60 seconds more. Lift the edge and check if the base is golden brown.
- As each pancake is cooked, slide it out of the pan on to a warm plate.

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### What if I make a batch of pancakes all at once?

If serving a batch of pancakes, stack the pancakes and keep warm over a pan of simmering water or in an oven on very low heat.

### Can I cook the pancakes ahead of time?

You can make a batch in advance so you have plenty to serve at once: layer between small sheets of greaseproof paper, wrap in foil and freeze for up to a month.

Defrost thoroughly before heating through.

(This can be done in the oven or microwave)

### What if I want to add something to the mix to make a pancake with a twist?

For variety and a further twist, EXTRA flavour can be added to the dry mix before adding water and making up the pancake mix.

For sweet options:

add ½ tsp ground cinnamon OR

1 tsp vanilla extract OR

grated zest of a lemon or orange OR

2 tsp orange or rose water

For savoury options:

add 1 tsp dried or 1 tbsp freshly chopped fresh herbs OR

½ tsp chilli powder OR

1 tsp cracked black pepper or paprika OR

try adding 2 tsp sun dried tomato paste

Add ONE of the selected flavours into your Betty Crocker® “Shake to Make” pancake mix. Screw the lid on, then shake well.

Then make up as per the instructions.

It'll give your pancakes that little extra something! But remember this will flavour the whole batch of pancakes!

### Can you suggest some Simple Toppings?

Sweet pancakes can be drizzled with golden syrup, maple syrup, honey, warmed jam or fruit conserve or simply sprinkled with sugar and a squirt of lemon juice. Children love sliced bananas, strawberries and blueberries, chocolate spread and sprinkles.

**Savoury** pancakes can be filled with grated cheese, cream cheese with chopped mixed herbs or chopped ham added, sliced red pepper or a spoonful of sweetcorn. For a decadent treat, try cream cheese and strips of smoked salmon.

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Most people serve each pancake as it is made, have warm plates ready and all the toppings ready to be spooned onto the pancake, which is then rolled or folded in a triangle.

Betty Crocker® pancakes are so versatile, there are endless possibilities that will appeal to everyone.

### **Have fun with the Betty Crocker® “Shake To Make” pancake mixes!**

Why not throw a pancake party, with everyone having a go at cooking a pancake.

Get children to make the funniest faces with squirry sauces and slices of fruits, add some desiccated coconut or cake decorations to make it more fun!

For even more enjoyment, why not have a pancake race round the garden tossing pancakes as they go, or in bad weather, have a competition inside for the most creative or best looking pancake and most fun topping idea! The possibilities are endless!

Remember, you can make pancakes all year round!

Cooked pancakes can be filled with a whole variety of fillings from the store cupboard to make quick meals, desserts and snacks. Using fresh seasonal fruits and vegetables they can provide a healthy meal for the family.

The Betty Crocker Team xx