Pancake Batter (alternate)

batter DIALED

basis all purpose flour = 125 g variant of pancake-batter

	Ingredient	Grams	Baker's	Total	Method
1	egg, beaten	50.0	40.0%	12.5%	Mix wet ingredients well.
	milk	177	141.6%	44.1%	
	butter, melted	28.0	22.4%	7.0%	
2	all purpose flour[1]	125	100.0%	31.2%	Add dry ingredients and mix well.
	sugar	14.0	11.2%	3.5%	
	baking powder	4.6	3.7%	1.1%	
	salt	2.5	2.0%	0.62%	
3					Cook 1/4 C of batter on a hot pan (*230 ℃*) until bubbles form on the top.
4					Flip and cook an additional *2* ***min*** or until nicely browned.
	Total	**401**	320.9%	100.0%	

[1]Use unbleached. Bleached flour only for cakes.