Pancake Batter

batter DIALED

basis all purpose flour = 130 g

	Ingredient	Grams	Baker's	Total	Method
1	all purpose flour[1]	130	100.0%	26.6%	Whisk dry ingredients together.
	baking powder	6.5	5.0%	1.3%	
	salt	2.0	1.5%	0.41%	
	sugar	28.0	21.5%	5.7%	
2	egg, beaten	55.0	42.3%	11.2%	In a separate bowl whisk wet ingredients together.
	milk	240	184.6%	49.0%	
	butter, melted	28.0	21.5%	5.7%	
3					Make a well in the center of the dry ingredients, then pour the wet mixture in all at once and stir with a rubber spatula just until combined. The batter should have lumps.
4					Cook in a pan at ***180 °C***. Each pancake should measure around 60 mL; cook on each side for around ***2-3 minutes***, until nicely colored.
	Total	**490**	376.5%	100.0%	

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