

## Perfect Pancakes Made Easy: Chef Tips & Tricks Flawless Pancakes



- **Spray, Then Towel**
  - Preheat griddle to 375°F (or desired temperature).
  - Spray the griddle with nonstick pan spray.
  - Lightly wipe the oil across the surface with a towel to ensure even oil and heat distribution. This helps achieve a uniform color and texture in your pancakes.
- **Pour High**
  - Fill your ladle with pancake mix.
  - Pour from about 6 inches above the griddle in a steady motion. This helps the batter spread into nice, even circles.
- **Watch the Edge**
  - Keep an eye on the edges of the pancake. When they lose their shine, the underside is cooked and it's time to flip.
- **Cook Evenly**
  - Cook pancake for an even amount of time on both sides.