



# CAMP galileo ANYWHERE

## Primo Pancakes Recipe



### BATTER INGREDIENTS

- 1 cup all purpose flour
- 2 Tablespoons white sugar
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup milk
- 1 egg, beaten
- 3 Tablespoons butter, melted (can replace with 2 Tablespoons vegetable oil)

Choose 1-2 custom batter ingredients. If using 2, you may want to reduce the quantity of each ingredient.

#### Chocolate

- 2 Tbs cocoa powder +  
1 Tbs extra sugar

#### Spices (ground)

- 1 tsp cinnamon
- 1 tsp cardamom
- 1 tsp ginger

#### Citrus Zest

- 1 tsp lemon zest
- 1 tsp lime zest
- 1 tsp orange zest

#### Sweeteners and Flavoring

- 1 tsp honey
- 1 tsp vanilla

- \_\_\_\_\_ (Something else. We suggest 1 tsp for spices, zest, and sweeteners/ flavoring)

### ADD-IN OPTIONS

Choose your add ins, about ¼ cup total.

- |  |                                  |
|--|----------------------------------|
| <input type="checkbox"/> chocolate chips           | <input type="checkbox"/> nuts    |
| <input type="checkbox"/> bananas                   | <input type="checkbox"/> raisins |
| <input type="checkbox"/> berries (fresh or frozen) | <input type="checkbox"/> _____   |
| <input type="checkbox"/> peaches (fresh or frozen) | <input type="checkbox"/> _____   |

### INFUSED SYRUP INGREDIENTS

- 1/3 cup maple syrup

Choose 1-2 custom syrup ingredients

#### Spices (whole)

- 1 cinnamon stick
- 1" piece of ginger

#### Fruit (fresh or frozen)

- ¼ cup berries
- ¼ cup peaches
- ¼ cup raisins

#### Citrus

- 1x3" piece lemon peel
- 1x3" piece lime peel
- 1x3" piece orange peel

#### Herbs

- 1 sprig rosemary
- 1 sprig thyme
- 1 sprig mint

- \_\_\_\_\_ (Something else. We suggest ¼ cup for fruit, 3" peel for citrus, 1 sprig for herbs)

## PANCAKE DIRECTIONS

**Yield:** eight 6" pancakes

### DESIGN

1. Be VISIONARY by deciding how to customize your batter, add-ins, and syrup. Gather the necessary ingredients.

### PREP ADD-INS

2. Set aside your add-ins aside so they're ready to go once you start cooking. If necessary chop large ingredients (bananas, nuts, etc.) into smaller pieces.

### PREP BATTER

3. In a large bowl mix together 1 cup flour, 2 Tablespoons sugar, 2 teaspoons baking powder, 1/2 teaspoon salt, and any dry custom ingredients you're using (chocolate powder, spices, etc.).
4. In the middle of the bowl, create a well where you'll pour your wet ingredients.
5. Melt 3 Tablespoons of butter in the microwave or on the stove. Make sure it has time to cool before adding it to the batter.
6. In a small bowl beat the egg.
7. If you're using citrus as a custom ingredient use a microplane to prepare 1 tsp zest.
8. Pour 1 cup milk, melted butter, the beaten egg, and any wet custom ingredients you're using (zest, honey, etc.) into the well you created in the dry ingredients bowl.
9. Mix until just combined. Don't over mix! There will still be some lumps in the batter. That's fine. Set the batter aside.

### MAKE INFUSED SYRUP

10. Pour 1/3 cup syrup into a saucepan and add your chosen flavoring ingredient (spice, fruit, zest, herbs, etc.)
11. Cook on medium heat until the syrup starts to simmer. Then adjust the heat to low. Simmer for 5 minutes.
12. Pour syrup into a bowl or jar to cool.

### COOK PANCAKES

13. Lightly grease a non-stick pan with butter or oil. Heat on medium. Wait until the pan is hot, but not smoking.
14. Pour a portion of the batter onto the hot pan. For a 6" pancake use about ¼ cup of batter.
15. Sprinkle in your add-ins.
16. Leave the pancake undisturbed until the edges are set and small bubbles start to pop on the surface (2 to 4 minutes). If pancakes are cooking too fast or slowly, adjust the heat.
17. Check the pancake to see if it's brown on the bottom. If so, flip it.
18. Cook on the second side until lightly browned, 2-3 minutes more.
19. Repeat until all your batter is cooked.
20. Plate and enjoy! Fill out the Pancake Tasting Notes page to capture ideas for possible future redesigns.



## Primo Pancake Tasting Notes

Reflect on how your creation turned out and capture ideas you have about possible future redesigns.



### Plating & Presentation

Enjoy it with your eyes first. Describe the dish's appearance.



### Aroma

Close your eyes and give it a sniff, what aromas do you smell?



### Taste and Texture

Give it a taste. What flavors stand out? What textures do you notice?



### Notes for the Future

If you were to make this dish again, what would you do the same? What would you change?

What new ideas do you have for future pancakes?