Pancakes

If you love to eat pancakes, then you probably know there is a lot of difference between a homemade pancake or a ready to eat. We are going to discuss a number of ways how you can get a pancake.

Method 1: to a restaurant

This is the easiest solution. Nice if you have something to celebrate, but not have the time to stand in the kitchen. It is also a good solution when you do not like to wash the dishes. In pancakes restaurants you will often see the same type of interior: wooden fourniture, red-white checkered table mats, syrup and sugar on the table. In many pancake restaurants you can find also a play corner for the children.

Method 2: ready to eat pancakes

You can buy pancakes for in the microwave or oven. These are ready-made pancakes that only need to be warmed up. You can usually buy them in the flavors sweet or natural, but for instance with bacon is also possible. These pancakes are unfourtunately not as good as home-baked ones. But, it is a lot cheaper than a restaurant and faster than baking them your one.

Method 3: pancakes dough ready to use

If you want to bake pancakes but don't want to make the dough yourselves, you can choose to buy a bottle or pack with pancake dough. Add some water or milk, shaking or mixing, and you can get started with baking the pancakes.

Method 4: bake your own pancakes

It is more simply than you think! With flour, eggs, milk and a pinch of salt you get your own dough. For the correct amount you can look also in a cookery book or on the internet. But be careful how you should make the dough (not all at once in the bowl, because then you get lumps). An "advanced" pancake baker is able to work with multiple pans at the same time. Also fun: if you want to turn your pancake in the pan, you do not have to use a spatla. You can turn the pancake by throwing it in the air around!