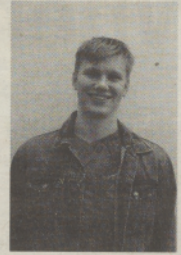


# bro's Kitchen



**Chris Browarski**  
The Clackamas Print

Alright. So, classic situation. You wake up in the morning after a night out and you, once again, spent too much money. Then your girlfriend says, "Hey, I'm hungry, get me something!" So then you panic because you're out of cash and can't afford the McDonald's breakfast (because she likes the big breakfast that's delicious but costs like 6 bucks).

I bet nine times out of 10 that series of events turns into a fight. But worry no more, because this week The Clackamas Print has your back with a recipe for some mean flapjacks.

This week you're going to need the following:

- 3 tbsp. melted butter
- 1 1/4 cup milk
- 1 egg
- 1 1/4 cup flour
- 2 tbsp. sugar
- 2 1/2 tsp. baking powder
- 1/2 tsp. salt
- 2 tsp. vanilla flavor (optional, but it's worth it)

Got all that? Cool. Throw it into a bowl and mix it all together until most of the lumps even out. Boom. You got your batter.

Next grab a small frying pan. Some people like using a griddle but I think it's a lot easier to wedge a spatula under your pancake with the help of the pan rim. Use a medium heat and get your pan up to temperature and then spray on a little bit of cooking spray. A nicely lubricated cooking apparatus is critical to flapping your jacks.

Pour down a small bit of batter, about the circumference of a baseball, on your pan. It's real important to watch the edges around your batter for when they start to round off and brown. As soon as it looks like there's a firm edge slide in your spatula as deep as you can and flip your flapjack in one smooth motion. The other side will just take about 10 seconds to brown and then you can slide it off on a plate. Repeat until you're out of batter, or cook up as many as you want and save the rest of the batter in the fridge. You can keep it in there for about three days.

It's really cool to get a pancake that fills up your whole plate but it's so much harder to flip. Go one at a time and flirt with different sizes until you can pour out sizes you can flip easily and consistently.

Once you got a stack of flapjacks cooked up you can really do anything with them. Syrup, chocolate chips, fruit, whatever you can think of. I like to spread some Nutella on them and throw on some bananas, ice cream, whipped cream and syrup.

So next time don't sweat when you have to feed a hungry lover. Pick up this recipe and say, "Yo, I got this."

## TOP 10: cool classes students should consider

Continued from Page 4

**ART 252 Ceramics:** Broad general background in ceramics. Explore methods of working with clay including pinching, coiling, slab construction and throwing on the wheel. Introduction to glazing and firing methods. Research into contemporary and historical ceramics. (4 credits)

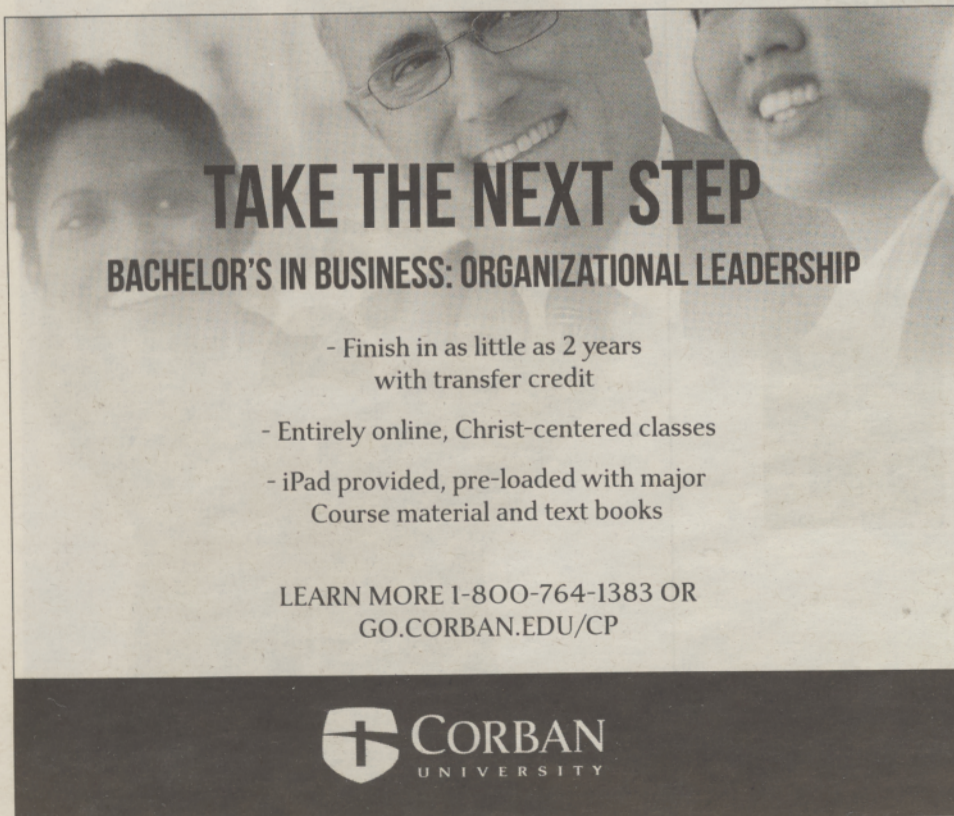
**ART 133 Drawing:** Introduces drawing tools, materials, techniques, elements of composition; line, gesture, color and value. Assignments involve direct observational drawing and its relationship to volume and form on a two-dimensional plane. This course emphasizes space, perspective and composition. (4 credits)

**ART 206 History of Western Art — Baroque to Modern:** Examines art, culture, and history from the Baroque period through the current century. This is a broad overview of art history that promotes an understanding of art and its history through readings, lectures, papers and exams. (4 credits)

### Journalism

**J-215 Newspaper Lab — Writing/ Photo:** Students work as writers, photographers and editors on The Clackamas Print, the college's award-winning student-run newspaper and its website. Students study and produce news stories and photos. In doing so, they learn different writing styles, photography rules, ethical standards of news gathering and the rights of a free press in a democracy. May be repeated up to 6 credits.


**J-226 Newspaper — Design & Production:** Students learn Adobe InDesign, write headlines, lay out pages and use Adobe InDesign software to produce and ultimately distribute the weekly student newspaper, The Clackamas Print. May be repeated for up to 12 credits.



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