

## 9 Celebrity Chefs Reveal Their Secrets to Making Perfect Pancakes

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Pancakes are the great all-American breakfast staple, but even though it may be [easier to work from a boxed mix](#), we suggest tossing the Bisquick and starting from scratch to make a more memorable meal.

INSIDER spoke with nine celebrity chefs to discover how *they* make pancakes. From Carla Hall's simple method of using just a little bit of an oil spray on a non-stick griddle, to Damaris Phillips' genius tip for using carbonated water to [make pancakes fluffier](#), we came up with the ultimate celebrity chef approved guide to flapjack finesse.

Keep scrolling to get the best pancake tips and tricks.

### **David Burke — Thin out batter with juice for extra flavor**



The key to a perfect pancake is a great batter, chef David Burke (Tavern62 in New York City) says.

"The first step to making the perfect pancake is getting the batter right," Chef Burke said. "The batter should be thick to start with, but if need be you can always thin it out slightly with a bit of milk — or even apple juice or orange juice for extra flavor. But it should never be too thin, otherwise the pancake comes out like a crepe."

David Burke's Tavern62 pancakes are made with almonds, blueberries, bananas, and passion fruit-maple syrup.

[http://www.businessinsider.com/pancake-recipes-hacks-chefs-2017-9?IR=T&utm\\_medium=referral/#david-burke-thin-out-batter-with-juice-for-extra-flavor-3](http://www.businessinsider.com/pancake-recipes-hacks-chefs-2017-9?IR=T&utm_medium=referral/#david-burke-thin-out-batter-with-juice-for-extra-flavor-3)