

Making Double-Stuff Oreo Pancakes – Experimental Problem-Solving 1

You've been making extra fancy Double Stuff Oreo Pancakes for years. Here is the recipe:

Ingredients

- a. 1 $\frac{1}{4}$ cups all-purpose flour
- b. $\frac{1}{3}$ cup cocoa powder
- c. $\frac{1}{3}$ cup white sugar
- d. $\frac{1}{3}$ cup light brown sugar
- e. $\frac{1}{2}$ cup crushed oreos
- f. 1 teaspoon baking powder
- g. $\frac{1}{2}$ teaspoon baking soda
- h. $\frac{1}{4}$ teaspoon salt
- i. $\frac{1}{2}$ cup whole milk
- j. $\frac{1}{2}$ cup buttermilk
- k. 2 large eggs, lightly beaten
- l. 3 $\frac{1}{2}$ tablespoons vegetable oil
- m. 1 teaspoon vanilla extract



Oreo Cream

- n. 1 $\frac{1}{2}$ cups cold heavy cream
 - o. 3 tablespoons confectioners' sugar
 - p. $\frac{1}{2}$ teaspoon vanilla extract
 - q. 1 cup crushed oreos
- <https://spicysouthernkitchen.com/double-stuff-oreo-pancakes/>

Instructions

1. In a large bowl, combine flour, cocoa powder, both sugars, crushed oreos, baking powder, baking soda, and salt. Whisk to combine.
2. In a medium bowl, combine milk, buttermilk, eggs, vegetable oil, and vanilla extract. Whisk together well.
3. Pour wet ingredients into dry and stir just until *combined*; stop when small lumps remain. Allow batter to sit/rest for 5 minutes
4. Heat a griddle pan or large nonstick skillet over medium heat. Lightly butter or oil griddle before pouring pancake batter. Pour about $\frac{1}{4}$ cup batter for each pancake. Cook until set on the bottom, flip and cook until set all the way through. If they start to get too brown, turn the heat down a touch.
5. To make oreo cream, place heavy cream in a mixing bowl. (I put my bowl in the refrigerator for an hour or so first since cream will whip better if very cold.) Using an electric mixer fitted with the whisk attachment, beat cream and gradually add in confectioners' sugar. Add vanilla. Once cream gets nice and thick (careful not to overbeat or it might go from creamy to grainy), remove bowl from mixer and stir in crushed oreos.
6. To serve, spread Oreo Cream between pancakes and on top.

You give the recipe to a friend. He calls back- "Your recipe is horrible..."

- A. What ingredients and/or step(s) in the instructions might he have messed up that lead to the following problems
- B. What additional questions would you ask, or actions you could do, to help clarify where it all went wrong? What online sources did you use to investigate some of these question?

1. The pancakes were gooey in the middle and pale
2. The pancakes were very salty
3. The pancakes looked very inviting but tasted bad or "Off."
4. The pancakes were lumpy
5. The pancakes are completely saturated with cooking oil
6. The pancakes were too brown and the insides are gooey
7. The pancakes are tough/rubbery and chewy
8. The pancakes tasted good but were really flat
9. The whipped cream ended up grainy and buttery

C. How does this activity relate to you working as a scientist in your lab?