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by [dbking](#)

Question by knuclear200x: How do u make the sides of pancakes/french toast crunchy during cooking?

Best answer:

Answer by Brit I

Once your pancakes or french toast are cooked enough that they aren't "floppy" spray your skillet with cooking spray like pam, and use tongs and hold them on there sides and rotate them so that they get crunchy.

You will have to use tongs to hold them while touching the sides to the skillet for about a minute.

Add your own answer in the comments!

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