

RECIPES



PANCAKES

1 1/4 c. Flour
3 t. Baking Powder
1 t. Salt
3 T. Oil
1 Egg
About 1 c. Milk

Mix the ingredients, in order, in a mixing bowl. Blend on medium speed with a mixer.

Heat a griddle, be it cast iron or Teflon, until the water you flick from your fingers dances on the griddle.

Pour the desired amount on the pan.

Wait until the batter bubbles before turning pancake.

Pancake is completely done when the center bounces back from a light touch.

Serve with:

Butter and syrup,
Strawberries and fresh whipped cream,
Summer Berry Sauce and fresh whipped cream, or

Top with fried eggs and bacon, as my husband is fond of doing.

Any way you serve it, it is delicious!

**Note: If your pancakes are too dark by the time the bubbles begin to appear your pan is on too high, lower the temperature. For my griddle, it works best between the Low and Medium temperature settings.*