

Pancakes

Dry Ingredients:

1 1/4 cups all-purpose flour
3 tsp. baking powder
1 Tbsp. sugar

Wet Ingredients:

1 beaten egg
1 1/4 cup milk
2 Tbsp. salad oil



Preparation:

Sift together dry ingredients.
Combine wet ingredients, add to dry ingredients, stirring just until moistened.
Preheat and grease griddle or large flat frying pan (or use non-stick type).
Pour about 1/4 cup of mixture onto pan (soup ladle works great for dip & pour into pan).
Turn pancakes over when bubbles have mostly popped and bottoms are brown.
Makes about 12 dollar-size or 8 four-inch pancakes.

For variety, add to batter before cooking:

Favorite fresh fruit finely chopped
Canned fruit, drain liquid and chop
Chocolate chips (or other variety of small morsels)
Berries (also good on top after pancakes are cooked)
Nuts

For Buttermilk pancakes:

Substitute buttermilk or sour milk for sweet milk.
Add 1/2 teaspoon soda and reduce baking powder to 2 teaspoons.

Contributed by: Cheryl Schmit

I usually double or triple the recipe to ensure there are leftovers and make pancakes small enough to fit into a sandwich size ziplock bag (when cooled place 2 or 3 per bag).
These freeze and microwave well and make great grab & go breakfasts for later.