

Good Old Fashioned Pancakes



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INGREDIENTS

- 1-2/3 cups all-purpose flour
- 1 tablespoon and 1 teaspoon baking powder
- 1 teaspoon salt
- 1 tablespoon and 1/4 teaspoon white sugar
- 1-1/3 cups and 1 tablespoon milk
- 1-1/8 egg
- 3 tablespoons and 1 teaspoon butter, melted

DIRECTIONS

This recipe's Ingredients were scaled to yield a new amount. The directions below still refer to the original recipe yield of 8 servings.

1. In a large bowl, sift together the flour, baking powder, salt and sugar. Make a well in the center and pour in the milk, egg and melted butter; mix until smooth.
2. Heat a lightly oiled griddle or frying pan over medium high heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each pancake. Brown on both sides and serve hot.