

Pancakes or Griddle Cakes

Makes approximately 14 four-inch pancakes

Sift before measuring:

1 ½ cups all-purpose flour

Resift with:

1 teaspoon salt

3 tablespoons sugar

1 ¾ teaspoons baking powder

Combine:

1 or 2 slightly beaten whole eggs

3 tablespoons melted butter

1 to 1 ¼ cups milk

Mix the liquid ingredients quickly into the dry ingredients. Test the griddle or pan by letting a few drops of cold water fall on it. If the water bounces and sputters, the griddle is ready to use. If the water vanishes, it is too hot!

Pour in the batter and let bubbles of batter begin to surface. Once the batter is more or less bubbly all over, flip the pancake to cook the other side.