

Good Old Fashioned Pancakes



This is a great recipe that I found in my Grandma's recipe book. Judging from the weathered look of this recipe card,



By **dakota kelly**

Prep: 5 mins

Servings: 8

Cook: 15 mins

Yield: 8 servings

Total: 20 mins



Ingredients

- | | |
|--|---|
| <input type="checkbox"/> 1 1/2 cups all-purpose flour | <input type="checkbox"/> 1 1/4 cups milk |
| <input type="checkbox"/> 3 1/2 teaspoons baking powder | <input type="checkbox"/> 1 egg |
| <input type="checkbox"/> 1 teaspoon salt | <input type="checkbox"/> 3 tablespoons butter, melted |
| <input type="checkbox"/> 1 tablespoon white sugar | |



Directions

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.

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.



Nutrition Facts

Per Serving: 158 calories; protein 4.5g; carbohydrates 21.7g; fat 5.9g; cholesterol 37.7mg; sodium 503.6mg. [Full Nutrition](#)

