12/28/66

Classification: Traditional Recipes

Title: "Breadcrumb Griddle Cakes"

Sources of Information: Members of family as taken from her undated publication of Farmer's Guide.

"Breadcrumb Griddle Cakes"

- 2 cups hot milk
- 2 cups soft stale bread crumbs
- 1 tablespoon fat
- l tablespoon sugar
- ½ teaspoon salt
- 1 egg
- 1 cup sifted flour
- 2 teaspoons baking powder -

Pour hot milk over crumbs. Add fat, sugar, and salt. Let stand until cool. Add beaten egg and the flour which has been sifted with the baking powder. Mix only until ingredients are blended. Bake on hot greased griddle.