

PANCAKES

Submitted by Ellen Brody



INGREDIENTS

- 1 egg
- 3/4 cup milk
- 2 Tablespoons butter or 2 tablespoons margarine, melted
- 1 Cup flour
- 1 tablespoon sugar (or 1/2 teaspoon honey or molasses)
- 1 teaspoon baking powder
- 1/2 teaspoon salt

DIRECTIONS

1. Beat egg until fluffy.
2. Add milk and melted margarine.
3. Add dry ingredients and mix well.

4. Heat a heavy griddle or fry pan which is greased with a little butter on a paper towel.
5. The pan is hot enough when a drop of water breaks into several smaller balls which 'dance' around the pan.
6. Pour a small amount of batter (approx 1/4 cup) into pan and tip to spread out or spread with spoon.
7. When bubbles appear on surface and begin to break, turn over and cook the other side.