To speed this up, use this format when you’re writing recipes

# Heading 1- Recipe Name

## Heading 2 - Ingredients

Normal text- Ingredients, one per line. (Don’t press enter to go to a new line)

## Heading 2 - Instructions

Normal text- Paragraphs of instructions

## Heading 2 - any other sections you want, e.g. notes

Normal text-

# Norskies

## Ingredients

1 cup flour

1 tablespoon sugar

1 teaspoon baking powder

1 egg

1 cup milk

1 tablespoon melted butter

## Instructions

Mix dry ingredients, egg and milk. Melt butter and add to the batter. Pour 1/4 cup of batter onto a 9-inch frying pan lightly greased with butter. Spread evenly while twisting the pan. Remove from the pan when lightly brown on both sides.

Yield: about 8 norskies.

# Grandma Kunzler’s Buttermilk Pancakes

## Ingredients

1 cup flour

½ teaspoon salt

½ teaspoon baking soda

1 teaspoon baking powder

1 egg

1 cup buttermilk

1 tablespoon butter/margarine, melted

## Instructions

Mix dry ingredients together. Add buttermilk, egg, and melted butter. Stir together. Scoop with ¼ measuring cup onto a preheated griddle. Cook until dry on edges and slightly bubbly in the center and then flip the pancake.

Yield: 6 pancakes

# Chocolate Chip Cookies

## Ingredients

1 cup butter or margarine (I use ½ cup butter and ½ cup butter flavor crisco)

¾ cup white sugar

¾ cup brown sugar

2 eggs

1 teaspoon vanilla

3 ¼ cup flour

1 teaspoon salt

1 teaspoon baking soda

1 teaspoon baking powder

1 bag chocolate chips

## Instructions

Mix softened butter and sugars together. Add eggs and vanilla. Mix together and add dry ingredients. Add chocolate chips last. Bake at 350 degrees for 14 minutes using the large (¼ cup) scoop or 12 minutes using a regular small size cookie scoop. Let cool on the pan for 10-15 minutes to finish cooking.

\*If using the butter/butter flavor crisco option, add 1 tablespoon of water to the recipe to account for the water loss in the butter.