

## Pancakes

1	cup flour	2	tablespoons sugar
2	teaspoons baking powder	1/2	teaspoon baking soda
1/2	teaspoon salt	1 1/2	cups butter milk, or 1 cup
3	tablespoons butter or		plain yogurt, <u>plus</u> 1/4 cup milk
	Margarine, melted <u>or oil</u>	1	large egg, slightly beaten
	Vegetable for brushing pan		

tea 바닐라액  
1/2

\* 반죽이 되면  
우유 조금 더 넣는다.

In large bowl, combine flour, sugar, baking powder, baking soda, and salt. Add buttermilk or yogurt and milk, melted butter, and egg; stir just until flour is moistened. ) 핸드믹서로 1/4 분

Heat griddle or 12-inch skillet over medium heat until drop of water sizzles; brush lightly with oil. Pour batter by scant 1/4 cups onto hot griddle, making a few pancakes at a time. Cook until tops are bubbly, some bubbles burst, and edges look dry, about 2 minutes. With wide spatula, turn pancakes and cook until underside is golden. Transfer to platter; keep warm in 200 degree oven.

Repeat with remaining batter, brushing griddle with more oil if necessary.

- 팬에 기름 한방울 (작게) 떨어뜨리고 졸았으면 냄기로 달이 스크류바를
- 구워낸다
- 그리고 따뜻하게 유지 할려면
- oven 200도에 넣어 둔다

\* 감자

- o 감자 잘라서 감판에 간다
- o 팬에 기름 넉넉히 두르고 조금씩 넣어 볶는다
- o 접시에 냄기로 짜내서 상아낸다
- 9월 11일 조금 조리한다
- 계량도 같이 낸다

