

Griddlecakes

The amount of milk you use will determine how thick these griddlecakes or pancakes are. Start with the smaller amount suggested and add more if the batter seems too thick. Try to have the milk at room temperature before mixing and take care not to overbeat: a few lumps in the batter will do no harm. You can make lighter, fluffier griddlecakes by separating the egg, beating the white, and folding it in last. Serve with maple syrup or honey.

(16 GRIDDLECAKES)

$\frac{1}{2}$ – $\frac{3}{4}$ cup (1–1 $\frac{1}{4}$ dL) milk	2 teaspoons baking powder
2 tablespoons melted butter	2 tablespoons sugar
1 egg	$\frac{1}{2}$ teaspoon salt
1 cup (140 g) white flour	

Beat the milk, butter, and egg lightly in a mixing bowl. Mix the flour, baking powder, sugar, and salt and add them all at once to the first mixture, stirring just enough to dampen the flour. Lightly butter or grease a griddle or frying pan and set over moderate heat until a few drops of cold water sprinkled on the pan form rapidly moving globules. If you wish small pancakes, drop about 2 tablespoons of the batter onto the pan, or pour about $\frac{1}{4}$ cup from a measuring cup if larger pancakes are desired. Bake on the griddle until the cakes are full of bubbles on the top and the undersides are lightly browned. Turn with a spatula and brown the other sides. Place finished griddlecakes on a warm plate in a 200°F (95°C) oven until you have enough to begin serving.

Buttermilk Griddlecakes. Use *buttermilk*, *sour milk*, or *yogurt* instead of milk and substitute $\frac{1}{2}$ *teaspoon baking soda* for the 2 teaspoons baking powder.

Whole-Wheat Griddlecakes. Use $\frac{1}{3}$ *cup whole-wheat flour* and $\frac{2}{3}$ *cup white flour*. If you wish, sweeten the batter with 2 *tablespoons molasses or honey* instead of sugar.

Oatmeal Griddlecakes. Heat the $\frac{1}{2}$ *cup of milk*, stir in $\frac{1}{2}$ *cup quick-cooking oatmeal*, and let stand for 10 minutes. Add the remaining ingredients, reducing the flour to 2 *tablespoons*.

Buckwheat Cakes. Use $\frac{1}{2}$ *cup buckwheat flour* and $\frac{1}{2}$ *cup white flour*.

Apple Griddlecakes. Peel 1 *tart, juicy apple*, cut it in thin slices, and stir it in.

Blueberry Griddlecakes. Add $\frac{1}{2}$ *cup blueberries*. If you use canned blueberries, strain them before adding.

The Fannie Farmer
Cookbook, 12th
edition, revised by
Marion Cunningham
and Jeri Laber,
Alfred A. Knopf,
New York, c1979.