

Griddlecakes



- 1 1/2 cups all-purpose flour, sifted before measuring
- 3 1/2 teaspoons baking powder
- 3/4 teaspoon salt
- 3 tablespoons sugar
- 1 egg, beaten
- 1 1/4 cups sweet milk
- 3 tablespoons shortening, melted

Sift flour together with baking powder, salt, and sugar. Combine egg, milk, and shortening and add to dry ingredients. Stir until smooth. Drop by tablespoonfuls onto hot griddle. Cook on one side until puffed and full of bubbles. Turn and cook on other side.

Serves 4

TRICKS: Be sure the griddle is hot, but not so hot that it will burn the pancakes.

Always try the water test. Sprinkle a few drops of water on griddle. If bubbles dance around, heat is just right. If they do not dance, you know that the griddle is either too hot or not hot enough.

Batter poured from tip of large spoon or a pitcher works fine. Be sure to leave space between each pancake, since they spread as they cook.

The above recipe makes a rather thick pancake. If you like them thin, add another 1/4 cup milk.

TREATS: Make the pancakes large. As soon as they are brown on both sides, place on a warm plate, slather with butter and a little brown sugar. Place in oven that is barely warm. Fry the next pancake and repeat. When all the batter has been fried, cut the stack of pancakes in wedge shapes, as you would a pie. Serve hot. Mark's Maple syrup tastes wonderful on these.



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