

## Good Old Fashioned Pancakes



Rated: ★★★★★

Submitted By: dakota kelly

Photo By: SunFlower

Prep Time: 5 Minutes  
Cook Time: 15 Minutes

Ready In: 20 Minutes  
Servings: 8

"This is a great recipe that I found in my Grandma's recipe book. Judging from the weathered look of this recipe card, this was a family favorite."

### INGREDIENTS:

|                               |                              |
|-------------------------------|------------------------------|
| 1 1/2 cups all-purpose flour  | 1 1/4 cups milk              |
| 3 1/2 teaspoons baking powder | 1 egg                        |
| 1 teaspoon salt               | 3 tablespoons butter, melted |
| 1 tablespoon white sugar      |                              |

### DIRECTIONS:

1. In a large bowl, sift together the flour, baking powder, salt and sugar. Make a well in the center and pour in the milk, egg and melted butter; mix until smooth.
2. Heat a lightly oiled griddle or frying pan over medium high heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each pancake. Brown on both sides and serve hot.

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