



Plain Pancakes (The best I've ever had)

Mix dry ingredients below in small bowl

4 tsp. baking powder

$\frac{3}{4}$ tsp. salt

1 tablespoon sugar

1 $\frac{1}{4}$ cup flour

2 eggs

5 tablespoons butter

1 cup milk

In a small pan, heat milk and butter over low heat until butter is melted. Remove from stove and let cool slightly. In a separate bowl, beat eggs until light and fluffy. Add eggs to milk/butter mixture. Add wet ingredients to dry and mix with a spoon until flour is JUST mixed in. The batter should be lumpy! Cook as usual.