

Pancakes

750 ml flour (3 cups)
30 ml sugar (2 Tbsp)
30 ml baking powder (2 Tbsp)
4 ml salt (1 tsp)

2 egg, beaten
60 ml cooking oil (¼ cup)
750 ml milk (3 cups)

1. Combine flour, sugar, baking powder and salt in a medium bowl.
2. Beat egg slightly in small bowl. Mix in oil and milk. Add to dry ingredients. Stir. A few small lumps in batter are preferable.
3. Heat pan to medium-high – pan is ready when drops of water bounce all over. Drop batter by spoonful onto lightly greased hot pan.
4. When bubbles appear and edges begin to dry, turn to brown other side. Serve hot.

Yield: 12 pancakes