

Pancakes (Chet's)

1½ cups all-purpose flour

1 teaspoon salt

3 tablespoons sugar

1¾ teaspoons double-acting baking powder

1 or 2 eggs

3 tablespoons melted butter

1 to 1¼ cups milk

Notes:

There are three equally important things to control in producing your pancakes: 1) the consistency of your batter, 2) the surface of your griddle or pan and 3) its even heat.

- 1) Don't overbeat the ingredients. Give just enough quick strokes to barely moisten the dry ingredients. Ignore the lumps.
- 2) If your griddle is a modern one or is of soapstone, you may not need to use any type of grease. Nor should you need to grease any seasoned pan surface if you have at least two tablespoons of butter for every cup of liquid in the recipe. If you are using a skillet or crepe pan, you may grease it lightly and continue to do so between bakings.
- 3) Before baking, test the griddle by letting a few drops of cold water fall on it. If the water bounces and sputters, the griddle is ready to use. If the water just sits and boils, the griddle is not hot enough. If the water vanishes, the griddle is too hot.

Directions:

Sift the flour before measuring. Resift the flour with the remaining dry ingredients. Beat lightly the egg(s), then add to the batter. [When using 2 eggs, you may separate them. Add the yolks to the milk mixture. Beat the whites until stiff, but not dry and fold them lightly into the blended batter, after adding the milk and butter.] Add the melted butter and milk.

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