Sour Milk Pancakes

Makes approximately 10 to 12 pancakes

Ingredients

- 1 1/4 cups flour, sifted
- 1 1/2 tsp baking soda
- 1 tsp baking powder
- 2 Tbsp sugar
- 1/2 tsp salt
- 1 egg
- 1 cup sour milk
- 2 Tbsp butter, margarine, or shortening, melted

Instructions

1. Sift together flour, baking soda, baking powder, sugar, and salt into a large bowl.
2. Beat egg until thick; add sour milk and melted fat and stir to combine.
3. Make a well in the center of the flour mixture; pour in the egg and milk mixture.
4. Stir just until combined - batter will be slightly lumpy; do not overmix.
5. Heat griddle slowly over medium heat until a drop of water skitters across the surface.
6. Lightly grease griddle with butter or shortening.
7. Pour approximately 1/4 cup batter per pancake onto the griddle.
8. Cook until bubbles form across the surface and edges look set - approximately 2 to 3 minutes.
9. Flip and cook until golden brown on the second side - approximately 1 to 2 minutes.
10. Serve immediately.

Soar Milk Pan Cakes

1¼ C. sifted flour.
1½ t. Baking Soda.
1 t. Baking Powder
2 T. Sugar.
½ T. Salt.

1 egg.
1 c. Sour milk.
2 T. malted Table Fat.
Or shorting.

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1. Sift flour, Baking powder, sugar, and salt, together in Bowl.
2. Beat egg. untill thick; add milk and stir.
3. Heat Brittle ~~sooty~~ slowly.
4. Make a well in flour Mixture, pour in egg mixture; pour in egg mixture
5.

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