



GingerBread Pancakes

1 cup flour
1/2 teaspoon cinnamon
dash of cloves
3 Tablespoons molasses
1 egg, lightly beaten
1-1/2 teaspoons baking powder
1/2 teaspoon ginger
1/2 cup milk
1 Tablespoon vegetable oil

Stir together flour, baking powder, cinnamon, ginger and cloves. Add milk, molasses, vegetable oil and egg to the flour mixture and mix quickly. Don't over beat. It's all right to let the batter stand or "rest" before cooking. Pour batter onto a hot greased skillet, cooking for 2 or 3 minutes. Turn pancakes when bubbles appear on the upper surface. You may add more milk to make batter thinner. You may also reduce the amount of molasses for lighter pancakes. Serve with fresh whipped cream and warm maple syrup.

Serves: 3 to 4 people.