



OLD FASHIONED PANCAKES

1 1/2 cups flour, measured after sifting
2 tablespoons sugar
2 1/2 teaspoons baking powder
3/4 teaspoon salt
2 tablespoons melted butter
1 egg, lightly beaten plus 1 egg yolk
1 cup, plus 2 tablespoons milk

Resift flour with sugar, baking powder and $\frac{3}{4}$ teaspoon of salt. Combine melted butter, egg and yolk and whisk in milk. Preheat the griddle. With a few swift strokes fold the wet ingredients into the dry ones. Do not overmix; keep the batter lumpy so they will turn out light. Cook the pancakes on the griddle, using a scant 1/4 cup for each pancake. Turn them over when bubbles form over the entire surface of the pancake and cook for a few minutes on the other side. Serve hot with maple syrup.

Yield: 4 servings

Prep Time: 10 minutes