

Pancakes

2 eggs	4 tablespoons sugar
2 tablespoons melted margarine	½ teaspoon salt
2 cups milk	2 cups flour
2 teaspoons baking powder	

Beat eggs, shortening, and milk in a large bowl until well blended. Add flour, baking powder, sugar and salt to liquid ingredients, and mix just enough to make a creamy batter with some lumps. Spoon onto 400°F griddle. If using non-stick surface, griddle does not have to be greased.

Variations:

Blueberry: Fold in 1 cup frozen or well-drained canned blueberries after the batter is mixed.

Whole Wheat: Substitute whole wheat flour for half the white flour.

Buttermilk: Substitute buttermilk for the milk, and ½ teaspoon of baking soda for 1 teaspoon of the baking powder.

Basic Buttermilk Pancakes

2 cups sifted flour	2 eggs
1 teaspoon baking soda	2 cups buttermilk
2 teaspoons baking powder	2 tablespoons melted butter
2 tablespoons sugar	Additional butter for cooking
½ teaspoon salt	

Sift the flour with the baking soda, baking powder, sugar and salt. In another bowl, beat the eggs with an egg beater or a whisk until they are very foamy. Mix in the buttermilk. Make a well in the center of the dry ingredients, and pour the buttermilk-egg mixture into the well. Mix with a whisk until the batter is smooth. Mix in the melted butter.

Grease a skillet or a griddle with some additional butter, and heat until the butter foams. Pour about ¼ cup of batter on the griddle or skillet for each pancake. Cook over moderate heat until the surface of the pancakes is covered with bubbles. Flip pancakes and cook on the other side for a minute or two more, or until each pancake feels springy in its center.

Remove the pancakes to a platter, and make more from the rest of the batter. Serve with syrup and butter. Makes 18 four to five inch pancakes or five or six servings.