

PANCAKE MIX

2 c. flour
2 tbsp. baking powder
1/4 c. sugar
2/3 c. dry milk
1 tsp. salt; optional

Keep this in a tightly covered container. Mix together in multiples of this basic recipe. To use: 2 eggs 1/3 c. oil 1 3/4 c. plus water Mix to combine; do not over beat. Drop by 1/3 cup onto hot griddle. Cook until pancakes show little bubbles on top and underside is golden brown. Flip to cook on other side. Serve promptly with syrup. Serves 4. VARIATIONS OF PANCAKES: Add 1/2 cup plus chopped or grated apple or 1/2 cup plus fresh or frozen blueberries.

WHOLE WHEAT PANCAKE MIX

12 c. sifted whole wheat flour
1/2 c. baking powder
2 tbsp. plus 2 tsp. salt
3/4 c. sugar

Sift together and store in medium canister. For pancakes, mix together: 1 egg 1 c. milk 1 tbsp. oil The addition of grated raw apple, nuts, chocolate chips add variety and taste appeal.PANCAKE SYRUP:

1 c. brown sugar
3/4 c. water
1/2 c. white sugar
2 tsp. maple flavoring

Mix ingredients and boil for 3 minutes. Cool and store.

PANCAKE CORN FRITTERS

1 egg
1/4 c. milk

1 c. pancake mix
12 oz. can whole kernel corn, drained

Fluffy fritters need a light hand, so don't overbeat. Drop by teaspoonfuls into hot oil, 1 inch deep, and cook slowly until golden brown, about 4 minutes. Yield 20-24 fritters. Serve with syrup or plain. Very yummy. Can be appetizer or served with dinner.

PANNEKOOKEN (FLUFFY PANCAKE)

3 eggs
1/3 c. milk
1/3 c. flour
1/4 tsp. salt
2 tbsp. shortening
Fruit for topping

Beat eggs slightly. Add milk, flour and salt, beating until smooth. Heat shortening in ovenproof 10 inch skillet. Coat all surfaces with shortening. Quickly turn egg mixture in hot skillet. Sprinkle fruit on top and bake uncovered at 400 degrees for 20 minutes. Should puff up like the ones at the Pannekookan Haus restaurant.

PANNY KAKKU (FINNISH PANCAKE)

6 large eggs, beaten well
2 tbsp. sugar
4 c. whole milk
1 c. flour
1/2 tsp. salt
1 stick oleo

Heat pan with 1 stick oleo (cookie sheet type). Beat together remaining ingredients. Pour batter into hot pan with melted oleo. Bake at 375 degrees for 45 minutes. Serve with jam.

SWEDISH PLATTAR (PANCAKE)

3 eggs
1/3 c. sugar
1 1/2 tsp. salt
1 1/2 c. flour
2 1/2 c. milk
1/4 lb. butter

Melt butter, add sugar, salt, and eggs, mix. Add flour, mix. Add milk. Will be very thin. Pour small amount in fry pan and spread thin. When bubbly, flip.

DUTCH PANCAKE

8 eggs
1 c. flour
2 tbsp. sugar
1/8 tsp. salt
1/8 tsp. baking powder
1 c. milk
1/4 lb. margarine or butter

Beat eggs. Add dry ingredients. Next add milk. Melt butter in fry pan and

add to batter. Then in same pan, pour a little batter. Turn pan to cover bottom - like crepe. Brown. Turn. Serve with powdered sugar - butter and lemon. Roll and enjoy.

CHUNKY POTATO PANCAKE AND SAUSAGE

1 c. Bisquick mix
1/2 c. milk
1 tsp. salt
4 lg. eggs
3 c. frozen loose pack hash brown
potatoes
1 sm. onion, finely chopped
Applesauce

Cook sausage or ham. Beat baking mix, milk, salt and eggs with hand beater until smooth. Stir in frozen potatoes and onion for each pancake. Pour 1/4 cup batter into greased hot griddle spreading batter slightly to make 4 in pancake. Cook until pancakes are dry around edge, turn, cook until golden brown. Serve with applesauce and sausage. Makes 12 pancakes.

APPLE PANCAKE

2 c. flour
2 eggs
3 tbsp. sugar
2 tsp. baking powder
Pinch of salt
10 drops lemon extract
Milk
Oil
Sugar/cinnamon mix

Mix flour, salt and baking powder. Separate eggs and mix egg yolk, sugar, lemon extract with some milk. Add to flour mixture. Stir and add more milk until you have a smooth, not too thick batter. Beat egg white stiff and

stir under batter. Pour some oil into 8" or 10" frying pan. Give one ladle full of batter into frying pan and place peeled and sliced apples on top. (Batter will run to side of pan.) When pancake is golden brown flip and fry from other side. Sprinkle sugar/cinnamon mix on apple side when pancake is done.

"THE BEST DOGGONE PANCAKE YOU EVER ATE"

1 c. milk
2 tbsp. oil (Mazola, Wesson)
1 beaten egg
1 c. sifted flour
1/2 tsp. salt (optional)
2 tbsp. sugar
2 tbsp. baking powder

Mix oil, egg and milk, sift ingredients and add to above. Add 2 more tablespoons milk. Fry on hot griddle.

ZUCCHINI PANCAKE FRITTERS

2 c. grated zucchini
1 sm. onion, diced
2 tbsp. Parmesan cheese
1/2 c. flour
1/2 tsp. salt (as desired)
2 eggs

Mix all together and fry in hot oil in skillet. Brown on each side until golden brown. Press with spatula when turned.

OATMEAL PANCAKE

2 eggs
1/2 c. cottage cheese
1 tbsp. oil
1/4 c. plus 2 tbsp. uncooked oatmeal
or 1/2 oatmeal and half wheat germ
1/8 tsp. salt

Place all in blender and blend 6 seconds. Drop by tablespoon on heated grill. Turn pancakes when top is bubbly. Cook 1 minute longer. Serve with ham or fruit. Makes four 4 inch pancakes.

NOTHING FANCY - OLD FASHIONED POTATO PANCAKE

Peel 4 or 5 potatoes, cut up and put in blender and grate. Or to do the old fashion way, grate with a hand grater (Mom insists it tastes better). Add 1 egg, salt and pepper to taste and enough flour to thicken to a good pancake batter. Add chopped onion if desired. Cook on well buttered hot pan, turning over once. Good for breakfast or as a side dish with dinner. Top with plenty of butter. Kid's might like ketchup with it.

POTATO PANCAKE

2 c. raw potatoes, grated (4 lg. or 6 med.)
2 eggs, well beaten
1 tsp. salt
1/2 tsp. baking powder
1/4 c. flour
1/8 tsp. pepper

1 sm. onion, grated

Peel potatoes, soak in ice water for 2 years. Grate potatoes and drain, excess liquid. Add beaten eggs, mix with rest of the ingredients. Drop by spoonful, on hot greased pan (I use oil). Brown on both sides. Drain on paper towels. Serve with applesauce or sour cream or both. 4 servings.

CRISPY POTATO PANCAKE

2 med. size russet potatoes
2 tbsp. salad oil or olive oil
2 tbsp. butter or margarine
1 tsp. seasoned salt
1/4 tsp. pepper
1/4 tsp. sour cream, optional
Parsley sprigs or sliced green onion

TO SHRED POTATOES:

Peel; rinse. Run potatoes lengthwise through the coarse blades of a vegetable shredder. Immerse in cold water to prevent darkening until ready to cook. Drain well.

FOR 4 SERVINGS:
Double the ingredients. Cook in an 8x10 inch pan.

PREPARATION:
Put one tablespoon each of the oil and butter in 6-8 inch frying pan with non-stick finish. Set over medium heat to melt butter. Add shredded potato. With a fork press potato into compact even layer that covers the bottom of pan. Cover. Cook over medium heat for 5 minutes. Uncover. Cook over medium-low heat until bottom is well browned, about 15 minutes. Sprinkle with salt and pepper. Slide pancake out onto lid of pan or large paper plate. Put remaining oil and butter into pan. Once butter melts, invert cake back into pan. Cook, pressing down with fork into compact, until bottom is browned, about 15 minutes more. Sprinkle with salt and pepper. Slide pancake out onto warm plate. Cut into 4 equal wedges. If you like, top

each with sour cream. Garnish with parsley sprigs or green onion.

LIGHT WAFFLES

3 eggs, separated
2 c. milk
2 c. flour
4 tsp. baking powder
3/4 tsp. salt
1/3 c. oil
1 tsp. vanilla

Beat egg whites in grease-free bowl until stiff. Combine all remaining ingredients including egg yolks into separate bowl and mix until just smooth. Fold egg whites gently into batter mix. Bake in waffle iron on high setting, approximately 4 minutes. These may be frozen after they cool and reheated in a toaster.

WAFFLES

2 eggs, separated
1 1/2 c. flour (2 parts white, 1 part wheat)
3 tsp. baking powder
1/4 tsp. salt
2 tbsp. sugar
1 c. milk (more for pancakes)
2 tbsp. shortening

Beat the egg whites until fluffy. In another bowl, mix the egg yolks and the rest of the ingredients. Fold in the egg whites. Makes 6 pancakes.

KLONDIKE PANCAKES

3 c. flour
1 1/2 tbsp. baking powder
1 tsp. salt
1/4 c. sugar
2 c. milk
1 egg
2 tbsp. butter

Mix all ingredients together. Thin as needed.

SCONES

1 c. flour
1 1/4 tsp. baking powder
1/4 c. sugar
1/4 c. margarine, soft
7 tbsp. milk
Handful of raisins or nuts, if desired

Preheat oven for pastry (400 or 450 degrees). Mix all ingredients together. Press into large round. Cut into round biscuits like drops. Bake for 10-12 minutes or until golden brown. Makes 8 scones.

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