



PANCAKES, WAFFLES

- Stir pancake and waffle batters quickly and only till dry ingredients are moistened (batter will be lumpy).
- Dip up pancake batter with a $\frac{1}{4}$ -cup measure. Use a tablespoon for dollar-size.
- Test heat of griddle or waffle baker by sprinkling with water. If drops dance, heat is just right. Use electric skillet, waffle baker, or griddle for perfect heat control.
- For even baking of waffles, close lid quickly—don't open. Wait for signal light or till steam stops.
- For crisp waffles, allow waffle to remain on grid a few seconds after opening lid, or let bake a little longer.
- Refrigerate any leftover pancake or waffle batter for use the next day.
- Keep baked pancakes and waffles warm for a short time on rack in 250° oven.

FAVORITE PANCAKES

- $1\frac{1}{4}$ cups sifted all-purpose flour
 $2\frac{1}{2}$ 3 teaspoons baking powder
 1 tablespoon sugar
 $\frac{1}{2}$ 1/2 teaspoon salt
 1 beaten egg
 $\frac{2}{3}$ - 1 cup milk*
 1.6 2 tablespoons salad oil

Sift together dry ingredients. Combine egg, milk, and salad oil; add to dry ingredients, stirring just till moistened. Bake on hot griddle. Makes about 12 dollar-size, or eight 4 inch pancakes.

*For thinner pancakes, add 2 tablespoons milk to batter.

Blueberry Pancakes: When undersides of pancakes are nicely browned, sprinkle about 2 tablespoons drained blueberries over each cake. Turn, brown other side.

Buttermilk Pancakes: Substitute buttermilk or sour milk for sweet milk. Add $\frac{1}{2}$ teaspoon soda and reduce baking powder to 2 teaspoons. Bake on hot griddle.

Feather Pancakes: Reduce flour to 1 cup. Increase baking powder and sugar to 2 tablespoons each. Add dry ingredients to liquid; beat smooth. Bake on hot griddle.

APPLE PANCAKES

- 2 cups sifted all-purpose flour
 2 tablespoons sugar
 4 teaspoons baking powder
 1 teaspoon salt
 2 well-beaten egg yolks
 2 cups milk
 2 tablespoons butter, melted
 1 cup finely chopped apple
 2 stiffly beaten egg whites

Sift together dry ingredients. Combine egg yolks and milk. Pour into dry ingredients; stir well. Stir in butter and apple. Fold in egg whites. Let batter stand a few minutes.

Bake on hot griddle using $\frac{1}{3}$ cup batter for each. (Use a spatula to spread batter evenly.) Dot with butter; sprinkle with confectioners' sugar; roll up. Makes 12.

BUCKWHEAT GRIDDLE CAKES

- 3 cups stirred buckwheat flour
 1 cup sifted all-purpose flour
 1 teaspoon salt
 1 package active dry yeast
 1 teaspoon granulated sugar
 2 tablespoons brown sugar
 $\frac{3}{4}$ teaspoon soda
 1 tablespoon salad oil

Combine flours and salt. Soften yeast in $\frac{1}{4}$ cup warm water (110°). Dissolve granulated sugar in $3\frac{3}{4}$ cups lukewarm water; add yeast and stir into dry ingredients. Mix well. Cover; let stand overnight at room temperature (bowl *must not* be over $\frac{1}{2}$ full). The next morning stir batter; add brown sugar, soda, and oil. Refrigerate 1 cup batter for starter (keeps several weeks). Bake remaining batter on hot, lightly greased griddle. Makes 20 pancakes.

To use starter, add 1 cup lukewarm water, $\frac{1}{2}$ cup stirred buckwheat flour, and $\frac{1}{2}$ cup sifted all-purpose flour; stir smooth. Let stand overnight as before. When ready to bake, add $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon soda, 2 tablespoons brown sugar, and 1 tablespoon salad oil. Again, reserve 1 cup batter for starter.