

Pancakes

(Recipe inspired by Alfred A Knopf's The Fannie Farmer Cookbook)

Free of Egg, Peanuts, Tree nuts, Sesame, Soy, Shellfish

½ to ¾ cup of milk

2 TBSP melted butter

2 TBSP yogurt (flavored or plain)

1 cup white flour

2 tsp baking powder

2 TBSP sugar

½ tsp salt

Oil

Beat the milk, yogurt and butter in a large bowl. Add the flour, baking powder, sugar and salt. Stir until the batter is moistened. Add milk as needed to form a smooth, thin batter. Coat the base of a griddle with oil and heat over medium heat. Once the oil is heated, pour ¼ cup circles of batter on the griddle. Watch the pancakes carefully to prevent burning. Once the tops of the pancakes are full of bubbles and the bottom is golden brown, use a spatula to flip the pancake. Cook until both sides of the pancake are light brown. Serve the pancakes warm with maple syrup, fruit or jam.

Servings and Cost Pending

****This recipe is free of the above listed allergens if the ingredients chosen are free of the allergens. For example, a pasta dish is only free of eggs and wheat if the pasta used is egg and wheat free. Please see allergen shopping lists for recommended products.***