

# Western style pancakes

yield: 13-15 6 inch pancakes

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In a small bowl, combine the following dry ingredients and sift three times\*\*:

2 c. flour  
8 tsp baking powder  
1/4 c. sugar  
1 tsp salt

In a mixing bowl, combine these wet ingredients:

2 eggs (beaten)  
2 c. milk  
1/3 c. Mazola cooking oil

Add dry ingredients to the wet ingredients and beat until batter is smooth.

Heat a frying pan over medium heat and grease with a little oil or butter. Pour 1/4 to 1/2 cup batter onto the pan. When bubbles begin to appear on the surface, flip with a spatula and cook until golden brown.

Repeat with remaining batter.

Serve warm with butter and peach compote, syrup, fresh fruit or jam.

***Enjoy!***

***\*\*If you don't sift times 3, you may need to add more milk to make the batter workable.***

Source: Auntie Yuki [Adachi]