

# Old Fashioned Breakfast Pancakes

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*Pancakes are a great way to start any morning. Light, fluffy, and just sweet enough to satisfy everyone at the breakfast table, these easy to make classic pancakes are delicious and hearty. Top with syrup and fresh fruit for a decadent, filling, and wonderful breakfast.*

## Ingredients:

1 ½ c. flour  
3 ½ tsp baking powder  
1 tsp salt  
1 Tbsp white sugar  
1 ¼ c. milk  
1 egg  
3 Tbsp melted butter  
Cooking oil, for frying in  
Maple syrup, for topping (optional)  
Fresh fruit, chopped, for topping (optional)

## Directions:

1. In large bowl, sift the flour, baking powder, salt and sugar. Set aside.
2. In another bowl combine milk, egg, and melted butter. Whisk together. Add to dry ingredients and mix until smooth.
3. Heat a lightly oiled griddle or frying pan over medium high heat. Scoop ¼ c. batter into griddle and brown on both sides. Repeat until all batter is used up.

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