

Good Old Irish Pancakes

INGREDIENTS:

- 2 cups all-purpose flour, stirred or sifted before measuring
- 2 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 egg, slightly beaten
- 1 1/2 cups milk
- 2 tablespoons melted butter

PREPARATION:

Sift together flour, baking powder, and salt. In a separate bowl, combine egg and milk; add to flour mixture, stirring only until smooth. Blend in melted butter. Cook on a hot, greased griddle, using about 1/4 cup of batter for each pancake.

Cook until brown on one side and around edge; turn and brown the other side. Recipe for pancakes

Light and Fluffy Blueberry Pancakes

1 1/4 cups milk
2 tablespoons vegetable oil
1 egg yolk

1 cup flour
2 teaspoons baking powder
3 tablespoons sugar
1/2 teaspoon salt

1/2 cup blueberries

1 egg white

In a large bowl mix milk, oil and egg yolk together. In a medium bowl mix together dry ingredients (flour, baking powder, sugar and salt) and add to wet ingredients in large bowl. Mix together until the dry ingredients are just wet. Mix in the blueberries. Beat the egg white until it forms stiff, white peaks. Fold the egg white into the mixture. Do not over mix, some of the egg white should be visible in batter.

Heat frying pan or griddle until the point where a few drops of water put on pan immediately sizzle off. Pour pancakes by the 1/4 cup on to heated griddle or frying pan.

Flip pancakes when bubbles appear around the edge of the pancake. Serve with maple syrup or blueberry syrup.

Perfect Lemon Pancakes

6 large eggs, separated
½ cup flour
1 ½ cups cottage cheese, small curd
½ cup butter or margarine, melted and slightly cooled
4 Tablespoons sugar
½ teaspoon salt
2 Tablespoons grated lemon zest (2 small or 1 large lemon)
Juice from lemon

In large bowl combine egg yolks, flour, cottage cheese, melted butter, sugar, salt and lemon zest and lemon juice.

In a separate bowl whip egg whites until soft peaks form. Carefully fold egg whites into batter mixture.

Cook on large griddle (prepared with cooking spray). Using ¼ cup measuring cup pour batter onto hot griddle.

Cook until bubbles form and bottoms are lightly brown. Turn over and cook until bottoms are lightly browned.

Serve immediately garnished with fresh raspberries or blueberries and powdered sugar. Makes 6 servings (3 pancakes each).

Apple Cinnamon Pancakes

Ingredients:

1 1/2 cups milk
2 eggs
1/3 cup solid shortening(Butter or Cookeen)
1 1/2 cups all-purpose flour
2 1/2 t baking powder
1 t salt
1 t ground cinnamon
2 medium apples, quarter, pared and cored

Put all ingredients into blender container. Cover and process at "mix" until apples are finely chopped.

For each pancake, pour 1/4 cups of batter on hot griddle, bake over medium heat, turning when bubbles appear. Serve with butter and syrup.