

Old Fashioned Pancakes

Ingredients

1 1/2 cups all-purpose flour	1 tbsp. white sugar	3 tbsp. butter, melted
3 1/2 tsp. baking powder	1 1/4 cups milk	1 tsp. vanilla or cinnamon (optional)
1 tsp. salt	1 egg	

Instructions

1. In a large bowl, sift together the flour, baking powder, salt and sugar.
2. Make a well in the center and pour in the milk, egg and melted butter; mix until smooth.
3. Heat a lightly oiled griddle or frying pan over medium-high heat.
4. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each pancake.
5. Brown on both sides and serve hot.