* **Old Fashioned Pancakes**
* *makes 8-12 pancakes*
* **Ingredients:**
* **1** ½ cups all-purpose flour
* 1 tablespoon sugar
* 1 teaspoon salt
* 1 Tblsp baking powder
* 1 large egg, lightly beaten
* 1 ¼ cups milk

 3 tablespoons unsalted butter, melted,

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In a large bowl, whisk together the flour, sugar, salt, and baking powder. Make a well in the center of the flour mixture.

In a separate bowl, whisk together the egg, milk, and butter.

Pour liquid mixture into the well of dry ingredients and stir until incorporated. Do not over-mix

Spray griddle with PAM and heat over medium heat

Pour in 1/3 cup of batter for each pancake. When bubbles rise to the surface, flip the pancakes, cook until the bottoms are golden and the centers are cooked, about 1 minute.