

CHESTNUT PANCAKES

1 C All-purpose flour
1 C Chestnut flour
1 t Baking powder
1 t Salt
2 T Sugar
1 Egg
1-1/2 C Milk
3 T Salad oil, (or sub. Melted and cooled butter
or margarine)

Mix flour with baking powder, salt, and sugar into a medium bowl.

With a rotary beater; beat egg. Add milk and salad oil; beat until well mixed.

Pour into dray ingredients; beat only until combined – batter will be lumpy.

Heat griddle or heavy skillet to hot (400-415 degrees F). To test temperature, drop a little cold water onto griddle; water should roll off in drops.

Use approx. 1/4 cup batter for each pancake. Cook until bubbles form on surface and edges become dry. Turn, cook 1-2 minutes longer, or until nicely browned on the underside.

Serve with butter jam, maple syrup, or your favorite topping and enjoy.

Makes approx (12) 4-1/2" pancakes