Papa's Pancakes

<u>Ingredients</u>

2/3 Cup Milk 2/3 Cups Flour 1 Egg

1/2 tsp vinegar

1 ½ tsp Backing Powder

2/3 Cups Flour

1 ½ tsp Vanilla

2 tsp Sugar

1 ½ tsp Butter

1/8 tsp Salt

Cooking Instructions

- 1. Stir 1/2 tsp Vinegar with 2/3 Cups Milk. Let stand 5 minutes
- 2. In mixing bowl, combine: flour, baking powder, sugar and salt.
- 3. In separate bowl combine Milk, Egg and Vanilla
- 4. Melt 1 tbsp of butter in microwave. NOTE: Allow a small portion of butter to remain unmelted to avoid getting butter too hot. With a spoon stir butter until remaining butter melts.
- 5. Stir in softened butter to milk and egg mixture.
- 6. Combine Milk and Flour mixture.
- 7. Let stand 5 minutes.
- 8. Preheat Gridle to high heat
- 9. Cook pancakes. Flip pancakes as they develop bubbles that stay.