

# Weatherbury's Simply Delicious Pancakes

Commercial pancake mixes have 32 or so unpronounceable ingredients .  
Why not make pancakes using Weatherbury's flour?

<i>For the "pancake mix" (makes 8—10 pancakes):</i>	<i>1 free range egg</i>
<i>1 cup unbleached Weatherbury Traditional Bread, Appalachian White Bread flour or Pastry Flour</i>	<i>3/4 cup organic milk</i>
<i>1 tablespoon sugar</i>	<i>2 tablespoons melted organic, butter or organic oil</i>
<i>2 teaspoons baking powder</i>	
<i>1/4 teaspoon salt</i>	

1. Mix together the "pancake mix" (dry ingredients).
2. Add the egg, milk and butter (or oil) and stir until just mixed.
3. Fry over medium heat until dry around the edges. Turn briefly.
4. Serve with butter or maple syrup.

*Double or triple the recipe to make the  
number of pancakes you desire.*

*For banana pancakes:* add one mashed banana with egg, milk and butter per one recipe.

*For strawberry pancakes:* add 16 ounces of pureed frozen strawberries with the egg, milk and butter to 1 1/2 recipes.

