

## Good Old Fashioned Pancakes



**Submitted by:** Verona  
**Rated:** 4 out of 5 by 1181 members

**Prep Time:** 5 Minutes  
**Cook Time:** 15 Minutes

**Ready In:** 20 Minutes  
**Yields:** 8 servings

"This is a great recipe that I found in my Grandma's recipe book. Judging from the weathered look of this recipe card, this was a family favorite."

### INGREDIENTS:

1 1/2 cups all-purpose flour	1 1/4 cups milk
3 1/2 teaspoons baking powder	1 egg
1 teaspoon salt	3 tablespoons butter, melted
1 tablespoon white sugar	

### DIRECTIONS:

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

This recipe appears in our "*Allrecipes cookbook*". Buy it online at <http://www.shopallrecipes.com/>