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| **Silver Dollar Pancakes**  (Make 12)  ¾ cup whole wheat flour  ¾ cup all-purpose flour  2 Tablespoon sugar  ½ tsp. cinnamon  1 Tablespoon baking powder  1/2 teaspoon salt  1½ cup milk  1 egg  4 Tablespoons butter  1½ teaspoon vanilla extract |
| Whisk flours, sugar, cinnamon, baking powder and salt in bowl and set aside.  Warm the milk until lukewarm, then whisk butter, milk, egg and vanilla until blended.  Make a well in the center of the flour mixture and pour liquid mixture into the well.  Stir until mixed and only small clumps remain.  Spoon ¼ cup of batter onto the heated skillet; flip when edges look dry and bubbles appear, usually 2 minutes.  Once flipped cook until golden brown on both sides. |