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| **Silver Dollar Pancakes**(Make 12) ¾ cup whole wheat flour¾ cup all-purpose flour2 Tablespoon sugar½ tsp. cinnamon1 Tablespoon baking powder1/2 teaspoon salt1½ cup milk1 egg4 Tablespoons butter1½ 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. |