

Whole Wheat Pancakes



SPICE
— FIELD KITCHEN —

ingredients

- 3/4 c. all-purpose flour
- 3/4 c. whole wheat flour
- 2 T sugar
- 2 t baking powder
- 1/2 t salt
- 1 1/2 c. milk or buttermilk
- 1 t vanilla extract
- 3-4 T unsalted butter, melted
- 1 large egg
- 1/2 t ground cinnamon
- vegetable oil/butter for brushing pan

process

1. In large bowl, whisk flour, sugar, baking powder, and salt. Add milk, butter and egg; stir until flour is moistened.
2. Heat 12-inch nonstick skillet or griddle over medium heat until drop of water sizzles; brush lightly with oil. In batches, scoop batter by scant 1/4-cupfuls into skillet, spreading to 3 1/2 inches each.
3. Cook 2-3 minutes or until bubbly and edges are dry. With wide spatula, turn; cook 2 minutes more or until golden. Transfer to plate or keep warm on a cookie sheet in 225°f oven.
4. Repeat with remaining batter, brushing griddle with more oil if necessary.