

## **Pancake Recipes by Food Storage Moms**

### **Buttermilk Pancakes:**

Ingredients:

2 cups bread flour (white flour)

2 tablespoons sugar

1 teaspoon salt

1 teaspoon baking soda

2 eggs

2 cups buttermilk

2 eggs

Instructions:

I start with a medium bowl and add the flour and make a well in the center. I then add all of the other ingredients and use my Danish whisk, or one of my stainless steel whisks. These are fabulous and fluffy!

## **Chunky Monkey Pancakes:**

### Ingredients:

2 cups freshly ground hard white wheat flour or white enriched bread flour

2 tablespoons baking powder

1 teaspoon sea salt

4 teaspoons honey

4 eggs

2-1/2 cups milk

1/2 cup oil

Sliced bananas

Mini chocolate chips, use amount as desired (I sprinkle just a few on each pancake)

### Instructions:

I place all the ingredients in a bowl and whisk it until blended. It will be a medium thick batter or add more milk until you reach your preferred thickness. I use approximately 1/4 cup of batter for each pancake and cook each side until golden brown. Serve with maple syrup or caramel sauce.

## **Kendra's Blender Pancakes:**

Ingredients:

2 cups milk

2 cups uncooked whole wheat kernels

4 eggs

4 tablespoons oil

4 tablespoons baking powder

4 tablespoons Agave or honey

3 teaspoons salt

Instructions:

Put milk and wheat in a heavy duty blender. Blend the ingredients on high for 3-5 minutes or until the batter is smooth. Add the rest of the ingredients and blend until smooth. Bake on a hot griddle!

Combine all of the ingredients in a bowl and whisk until smooth. These take a bit longer to cook because of the whole wheat, but it's worth it, I promise. These are delicious!

## **Oven Baked Pancakes (Popeye pancakes):**

Ingredients:

6 eggs

1 cup milk

1 cup flour

1/2 cup melted butter

Instructions:

Preheat oven to 425 degrees

Place all of the ingredients in a blender and whip until fluffy and blended. Quickly place the batter into a greased 9-inch by 13-inch cake pan, or fill a greased muffin/cupcake (12 cupcake pan) to the top of each cupcake spot. They will puff up.

Bake the cake pan or cupcake pan approximately 15-20 minutes or until golden brown. Serve with butter, powdered sugar, cinnamon/sugar, jam or syrup.

## **Swedish or Norwegian Pancakes:**

Ingredients:

1/2 cup bread flour

1/4 cup sugar

1/2 teaspoon salt

4 eggs 1/4 cup butter

1-1/2 cups milk

Instructions:

Combine all the ingredients in a blender and pour enough batter to make a six inch circle on a hot griddle. Cook them until they can be flipped and cooked one more minute. Serve hot with fresh berries, bananas, peaches and freshly whipped cream.

## **Whole Wheat Pancakes**

Ingredients:

1-1/2 cups freshly ground hard white wheat

1-1/2 cups milk

3 tablespoons milk

3 tablespoons oil

3/4 teaspoon salt

2 eggs

Instructions:

Combine all of the ingredients in a bowl and whisk until smooth. These take a bit longer to cook because of the whole wheat, but it's worth it, I promise. These are delicious!