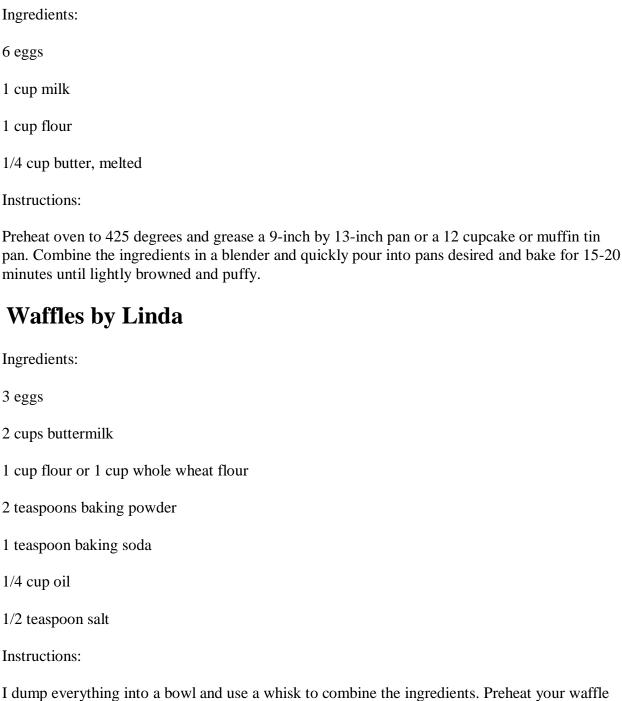
### Cook Breakfast Together by Food Storage Moms

# **Puffy Popeye Pancakes**



I dump everything into a bowl and use a whisk to combine the ingredients. Preheat your waffle iron and grease it so the waffles will not stick. I use a 1/2 cup scoop and pour the batter into the waffle iron and cook until lightly brown. This recipe makes about 8 waffles. I store my hot waffles in a tortilla maker to keep them warm.

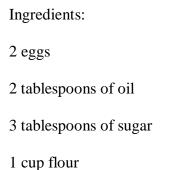
### **Linda's Whole Wheat Ebelskivers**

**Instructions:** 

Ingredients:
1-1/2 cups freshly ground whole wheat flour (white bread flour works well too)
1/2 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon dough enhancer (optional)
Dash of salt
Freshly ground nutmeg using a microplane or out of a jar to taste
Whisk the following:
1 cup buttermilk (I used the dry food storage type and reconstituted with water as directed)
2 eggs
1 cup sour cream

After whisking, add the dry ingredients. Heat the Ebelskiver Pan. I use vegetable spray instead of putting 1 teaspoon of oil in each Ebelskiver hole. Heat the pan until very hot. I use a toothpick to flip mine. I will cook both sides and then cook them on their side.

## Crepes by Linda



1-1/2 cups milk

Combine the ingredients in a blender or large bowl and use a whisk. Preheat and grease a griddle or crepe maker and put about 1/4 cup of batter depending on what size pan you are using onto the hot pan. Spread the batter with a crepe tool and use a silicone spatula to flip the crepes once you can see the edges are starting to brown. Cook the other side until slightly brown. I use a tortilla warmer to keep these warm.

## **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.