

Cook Breakfast Together by Food Storage Moms

Puffy Popeye Pancakes

Ingredients:

6 eggs

1 cup milk

1 cup flour

1/4 cup butter, melted

Instructions:

Preheat oven to 425 degrees and grease a 9-inch by 13-inch pan or a 12 cupcake or muffin tin pan. Combine the ingredients in a blender and quickly pour into pans desired and bake for 15-20 minutes until lightly browned and puffy.

Waffles by Linda

Ingredients:

3 eggs

2 cups buttermilk

1 cup flour or 1 cup whole wheat flour

2 teaspoons baking powder

1 teaspoon baking soda

1/4 cup oil

1/2 teaspoon salt

Instructions:

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

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

Instructions:

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

Ingredients:

2 eggs

2 tablespoons of oil

3 tablespoons of sugar

1 cup flour

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.