Pancakes

Time 20 min

Ingredients

- 1 1/2 cups all-purpose flour
- 3 1/2 teaspoons baking powder
- 1 teaspoon salt
- 1 tablespoon white sugar
- 1 1/4 cups milk
- 1 egg
- 3 tablespoons butter, melted

Steps

1. In a large bowl, sift together the flour, baking powder, salt and sugar.
2. Make a well in the center and pour in the milk, egg and melted butter; mix until smooth.
3. Heat a lightly oiled griddle or frying pan over medium high heat.
4. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each pancake.
5. Brown on both sides and serve hot.

Notes

You can replace the butter with a banana for a healthier version.