

Easy Pancakes and Waffles

Ingredients:

- 2 c. all-purpose flour
- 1 T plus 1 t baking powder
- 2 t salt
- 4 T sugar
- 1 1/2-2 c. milk, add a little more if it seems too thick
- 2 eggs, beaten (*for fluffier waffles [separate](#) the eggs and beat the whites in a separate bowl. gently fold into the batter and cook as directed.*)
- 4 T cooking oil

Directions:

In a large bowl whisk together the eggs, oil, and milk. In a separate bowl mix together the flour, baking powder, salt, and sugar. Mix the dry ingredients into the wet ingredients and stir just until well moistened. (*The finished product will be tough if it is over stirred.*)

For pancakes:

Heat a greased griddle or skillet over medium-high heat. Pour 1/4 cup of batter onto the griddle. Flip when the top is bubbly. Don't mash down! Cook just until the other side is browned.

For waffles:

Preheat your waffle iron. Spray iron with cooking spray and then pour about 1/3 cup of batter onto the iron. Cook as directed or until the steaming stops.

These can also be frozen and reheated in the microwave or toaster.