Whole Wheat Pancakes

Makes about 12 pancakes

1 cup whole wheat flour

1/2 cups all-purpose flour

3 1/2 teaspoons baking powder

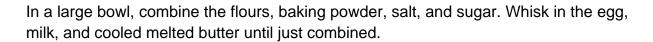
1/2 teaspoon salt

2 tablespoons sugar

1 1/4 cups milk

1 egg

3 tablespoons melted butter, cooled



Heat a griddle or skillet over medium heat and spray with cooking spray. Drop 1/4 cups of the batter on the griddle and let cook for 2-3 minutes until bubbles appear on the top of the pancakes and the underside is golden brown. Flip the pancakes and let them cook for 1-2 minutes longer until golden brown.

Serve immediately or let them rest on a wire rack so they remain crisp. You can freeze any leftovers.

Adapted from my perfect pancake recipe

www.shemakesandbakes.com

