

Pancakes

4 cups flour

2 1/2 teaspoons salt

4 eggs

10 tablespoons melted butter, margarine,
or bacon drippings

2 tablespoons baking powder

6 tablespoons sugar

4 cups milk

Sift flour, baking powder, salt, and sugar together. Beat the eggs in a separate bowl. Add milk to eggs and the melted butter, margarine, or bacon drippings. Stir into the flour mixture until all is mixed. Heat a heavy pan or a griddle and lightly grease. Pour about 1/3 cup of the pancake batter onto the griddle. When bubbles appear in the batter, turn the pancake over with a long handled spatula. Serve warm with syrup or jelly. Serves 12.

The Dickinson family in Kansas ate these pancakes with sorghum molasses, homemade butter, and fried sausage in the early 20th century.

Food in Kansas

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