

A Recipe from Yavapai Cowbelle Kitchens

Nana's Favorite Pancakes

Courtesy of Lyn Major, Chino Valley, AZ, Cowbelles Cookbook 2010-2011, page 21

2 eggs, beaten	½ teaspoon baking powder
½ cup sour cream	2 teaspoons baking soda
2 cups buttermilk	¾ teaspoon salt
1 ¼ cups flour	¼ cup corn meal
3 Tablespoons sugar	½ cup oatmeal

Beat eggs. Add sour cream and buttermilk. Mix. Then add flour, sugar, baking powder, baking soda and salt. Beat. Add last cornmeal and oatmeal. Mix. Spray griddle with Pam or grease. Heat griddle to 400° or high heat. Spoon batter onto griddle. When bubbling, turn. Serves 8 to 10 four-inch pancakes.