

Sandi's Old Fashioned Pancake Mix

Courtesy of Sandra Marr

No need to buy a ready-made mix when you can make your own, and have it on hand! Do you have lots of mouths to feed? If so, this recipe mix can be doubled or tripled, according to your needs.

5 cups flour
1 $\frac{1}{3}$ cups nonfat milk (dry)
 $\frac{1}{4}$ cup sugar
2 tablespoons baking powder
1 tablespoon salt

For each batch of pancakes (which will serve two people), add the following:

1 $\frac{1}{2}$ cups mix
1 egg, beaten
 $\frac{3}{4}$ cup water
3 tablespoons vegetable oil

Store the mix in large container with a tight lid. Use more water if you prefer thinner pancakes. Fruit can be added just before putting cakes onto grill. A heavy, well seasoned cast iron skillet is the preferred cooking method.