Favorite Pancakes

Makes 10 - 4 inch pancakes

Ingredients

1 egg
1 cup buttermilk
1/3 cup milk
2 tablespoons vegetable oil
1 cup flour
1 tablespoon sugar
1 teaspoon baking powder
½ teaspoon soda
½ teaspoon salt

1. Measure and sift together the flour, sugar, baking powder, baking soda and salt.

2. Heat electric fry pan to 350 degrees. Add 1 teaspoon vegetable oil/shortening. (Do not add vegetable oil/shortening until batter is mixed.)

3. In a medium bowl, beat the egg slightly, then add buttermilk, milk and oil.

4. Add the dry ingredients to the liquids. Beat with a rotary beater until smooth, scraping sides of bowl occasionally.

5. If adding chocolate chips or blueberries, gently fold them into the batter now.

6. Pour batter using a ladle or 2 cup measuring cup.

7. Turn pancakes as soon as they are puffed and full of bubbles, but before bubbles break. Bake other side until golden brown.