

# Flapjack Recipe

*This food item has many names: Flapjacks, pancakes and hotcakes.*

## **What you will need:**

**1 ½ cups of all purpose flour**  
**1 tablespoon of baking powder**  
**¼ teaspoon potassium chloride**  
**¼ teaspoon salt**  
**½ cup of dairy half-and-half or ¼ cup milk and ¼ cup cream**  
**2 teaspoons of butter**  
**3 teaspoons of butter flavor (butter extract)**  
**2 large eggs**  
**Some water**

**Get your food processor or blender out**

**Get a large mixing bowl**

**Get a wooden spoon**

**Get your griddle pan**

## **Here are the instructions:**

Put the flour, baking powder, butter flavor and salts into the blender. The blender bowl must be very dry! Activate blender with low speed to blend and sift the dry ingredients together. If the ingredients aren't mixing correctly, stop blender (unplug if needed) and shuffle with a utensil manually. Restart the blender. An Osterizer classic beehive blender is recommended for this task.

The task can be done manually with a flour sifter for the flour and blending everything in a large bowl.

Soften the butter and get mixture from the blender and pour into mixing bowl. Blend in the softened butter with a fork. Add the half-and-half or equivalent to the mixture. Blend in with wooden spoon and add the eggs (yolk and whites) and blend some more. Gradually add water until mixture is smooth, creamy and viscous like a batter.

Oil your griddle with a light film of vegetable oil. Heat you griddle pan on the stove or use your electric griddle at 375° F. Use medium high heat. Test it by applying a drop of water. The drop should splatter off the griddle. It is hot enough for hotcakes. Use a ladle and slowly pour mixture on the griddle to get about 3 ½" diameter hotcakes. You will notice rising action. Wait until the tops solidify and then flip over for the other sides. It will take some practice to get them perfect.

Serve with maple syrup (real or imitation), imitation syrup has a better shelf life; or with jams, jellies, butter or even chocolate syrup. Enjoy!