

New Improved Flapjack Recipe

light and airy

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

What you will need:

2 cups of all purpose flour
1 tablespoon of baking powder
2 tablespoons of sugar
1 teaspoon of baking soda
1 teaspoon of citric acid
½ teaspoon salt
cup of peanut oil or other vegetable oil.
1 cup milk
¾ cup club soda
2 large eggs

Get a large mixing bowl

Get a wooden spoon

Get your griddle pan

Here are the instructions:

Measure out the dry ingredients and put in a mixing bowl and blend in with wooden spoon. Add the eggs and the liquid ingredients. Mix with wooden spoon until well blended. Let stand a few minutes and mix again until the lumps are small.

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 the batter 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!