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, them 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.