

# Griddle Cakes

## Ingredients

- 1 cup sifted flour
- 1 tsp Calumet (baking powder)
- 1/4 tsp salt
- 3/4 cup milk
- 1 egg
- 1 1/2 Tbsp shortening

## Instructions

1. Mix dry ingredients.
2. Combine milk and egg and stir until smooth.
3. Add shortening.
4. Bake on a hot, well-greased griddle.
5. Serve hot with butter and Log Cabin syrup.

Makes 12 griddle cakes.

## Griddle Cakes

1 cup sifted flour  
1 t<sup>sp</sup>. Calumet

$\frac{1}{4}$  tsp. salt.  
 $\frac{3}{4}$  cup milk  
1 egg.  
 $1\frac{1}{2}$  t<sup>bsp</sup>. shortening.

Mix dry ingredients with milk & egg. Stir until smooth & add shortening. Bake on hot well greased griddle. Serve hot with butter and <sup>or</sup> by Cabins' syrup. Makes 12 gr. cakes

