

Fresh Milled Flour Pancakes

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Recipe from Wholemade Homestead

- 2 eggs
 - 2 cups freshly milled soft white wheat flour
 - 1 2/3 cup milk
 - 4 tablespoons butter (melted, plus more for cooking (or coconut oil for cooking))
 - 2 tablespoons baking powder
 - 1 teaspoon salt
 - 1 teaspoon vanilla extract
1. In a large bowl combine the eggs, melted butter, milk and vanilla. Add the flour, baking powder and salt. Whisk gently until just smooth. Do not over mix.
 2. Heat a griddle or cast iron skillet over medium-low heat. Grease the heated pan with butter (or coconut oil). Using a 1/4 cup measure, drop batter into hot griddle or pan. Cook until puffed and you can see small bubbles on the surface of the pancake. Flip and cook the other side until golden brown.
 3. To serve, stack the pancakes and top with butter, syrup,

jelly or your favorite pancake topping. Any leftovers can be refrigerated or frozen.

Breakfast
Pancakes