

Sour Cream Pancakes

Kem

2 cups flour (1.5 cups w. wheat, .5 cup white)

$\frac{1}{4}$ " ground flax

2 eggs slightly beaten

2 tsp b. powder

$\frac{1}{2}$ cup sour cream

1 " b. soda

2 cups milk

2 " sugar

$\frac{1}{2}$ " salt

Mix all dry ingredients together

In separate bowl mix eggs, sour cream
+ milk - beat well

Combine dry with wet until smooth

Cook on a greased griddle over high heat until top is bubbly + pancake is slightly dry around edges.

Turn & Cook until golden brown.

Add more milk if want for thinner.

Makes about 16 - 5" pancakes