FOOD
Dinner Tonight: Pancakes!

FUN
Ask your family to guess the ingredients in a new dish. Throw in an offbeat spice or flavor element into a meal with a dash of cinnamon or a splash of lime juice. And don’t be surprised if children are better at this game than the adults, since we lose half of our taste buds by age 20!

CONVERSATION
What was the best year of your life so far? Explain.

PANCAKES FOR DINNER

Who doesn’t love breakfast for dinner?

If you have frozen blueberries or other frozen fruit, these are great to throw in the batter before cooking. Of course they’re also great topped with fresh berries and whipped cream. Pancakes are just good, period!

This recipe comes from the Fannie Farmer Cookbook.

Makes 10-12 pancakes

INSTRUCTIONS

1. Beat milk, butter and egg lightly in a mixing bowl.
2. Mix the flour, baking powder, sugar and salt and add them all at once to the first mixture, stirring just enough to dampen the flour.
3. Lightly butter or grease a griddle or frying pan and set over moderate heat until a few drops of cold water sprinkled on the pan form rapidly moving globules.
4. If you want small pancakes, drop about 2 tbsp. of the batter onto the pan, or pour about 1/4 cup if you want larger pancakes.
5. Bake on griddle until cakes are full of bubbles on the top and undersides are lightly browned.
6. Turn with a spatula and brown on the other sides.
7. Place finished cakes on a warm plate in a 200 degree oven until you have enough to serve.

INGREDIENTS

- 1/2 to 3/4 cup milk
- 2 Tbsp. melted butter
- 1 egg
- 1 cup white flour
- 2 tpsps. baking powder
- 2 Tbsp. sugar
- 1/2 tsp. salt

SILLY QUESTIONS

If you could make up three silly new traditions for your family, what would they be?

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