

# Griddlecakes[Don's Rendition]

Fannie Farmer Cookbook 1905 Edition

The amount of milk you use will determine how thick these griddlecakes or pancakes are. Start with the smaller amount and if the batter is too thick, add some more milk. Be judicious, if too much milk is added, the batter can get too thin. Milk should be at room temperature, as should the eggs and butter before mixing. Be careful and don't overbeat the mixture, a few lumps never hurt anything. If you separate the eggs and beat the whites to soft peaks and folding it into the batter, your batter will be lighter and fluffier.

## Ingredients List

- 1 1 to 1 1/2 cups Milk
2. 4Tbsp Butter, melted
3. 2 large eggs, separated
4. 2 cups all-purpose flour
5. 1 Tblsp + 1 Tsp baking powder
6. 1 Tsp. salt
7. 1 ½ Tsp Vanilla Extract
8. ¼ Tsp Nutmeg, grated
9. 2 Tblsp sugar, white

## Instructions:

Beat the milk, butter, vanilla and egg yolks together in a mixing bowl. Mix the flour, baking powder, nutmeg, sugar and salt; whisk together and add all at once to the wet ingredients, just until the flour mixture is mixed in. Then beat the egg whites, {with a teaspoon of sugar}, with a hand mixer on high until they are at the soft peak stage and gently fold them into the batter.

Butter griddle or frying pan on medium heat, use cold water drops to check heat. If a drop skitters around on greased surface of pan, its good to cook. Use 2 tablespoons of batter for small griddlecakes and a measuring cup for larger griddlecakes, ½ cup of batter. Bake on griddle until the cakes are full of bubbles and the undersides are lightly browned, usually about 2 -3 minutes. Turn with a spatula and brown the other sides. Place in a 200° F oven until you have enough to serve. Enjoy!