#9 Whole Wheat Pancakes

## INGREDIENTS

- 2 cups whole wheat flour
- 1 TB baking powder
- 1 teas salt
- 3 eggs (for fluffier pancakes, divide eggs. Put yolks in batter. Whisk egg whites until stiff and fold them into batter.
- 2 cups milk (can use powdered milk)
- 1/2 cup oil or applesauce

## DIRECTIONS

- 1. Mix dry ingredients together in a medium sized bowl.
- 2. Add wet ingredients and mix together. If whisking egg whites, fold them into batter last.
- 3. Cook on a hot griddle. When bubbles on top side pop open, turn and fry on other side.