

Whole Wheat Pancakes

Makes about 12 pancakes

- 1 cup whole wheat flour
- 1/2 cups all-purpose flour
- 3 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 2 tablespoons sugar
- 1 1/4 cups milk
- 1 egg
- 3 tablespoons melted butter, cooled



In a large bowl, combine the flours, baking powder, salt, and sugar. Whisk in the egg, milk, and cooled melted butter until just combined.

Heat a griddle or skillet over medium heat and spray with cooking spray. Drop 1/4 cups of the batter on the griddle and let cook for 2-3 minutes until bubbles appear on the top of the pancakes and the underside is golden brown. Flip the pancakes and let them cook for 1-2 minutes longer until golden brown.

Serve immediately or let them rest on a wire rack so they remain crisp. You can freeze any leftovers.

Adapted from my [perfect pancake recipe](#)

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