

## 24. Miscellaneous

Pancakes.....	24.1
Basic Buttermilk Pancakes .....	24.1
Waffle Batter.....	24.2
Baked French Toast .....	24.2
Corn Dogs .....	24.2
Spaetzels .....	24.3
Yorkshire Pudding .....	24.3
Popovers.....	24.3
Funnel Cakes.....	24.4
Granola.....	24.4
Skillet Party Mix .....	24.4
French Toast.....	24.4

## Pancakes

2 eggs	4 tablespoons sugar
2 tablespoons melted margarine	½ teaspoon salt
2 cups milk	2 cups flour
2 teaspoons baking powder	

Beat eggs, shortening, and milk in a large bowl until well blended. Add flour, baking powder, sugar and salt to liquid ingredients, and mix just enough to make a creamy batter with some lumps. Spoon onto 400°F griddle. If using non-stick surface, griddle does not have to be greased.

### Variations:

Blueberry: Fold in 1 cup frozen or well-drained canned blueberries after the batter is mixed.

Whole Wheat: Substitute whole wheat flour for half the white flour.

Buttermilk: Substitute buttermilk for the milk, and ½ teaspoon of baking soda for 1 teaspoon of the baking powder.

## Basic Buttermilk Pancakes

2 cups sifted flour	2 eggs
1 teaspoon baking soda	2 cups buttermilk
2 teaspoons baking powder	2 tablespoons melted butter
2 tablespoons sugar	Additional butter for cooking
½ teaspoon salt	

Sift the flour with the baking soda, baking powder, sugar and salt. In another bowl, beat the eggs with an egg beater or a whisk until they are very foamy. Mix in the buttermilk. Make a well in the center of the dry ingredients, and pour the buttermilk-egg mixture into the well. Mix with a whisk until the batter is smooth. Mix in the melted butter.

Grease a skillet or a griddle with some additional butter, and heat until the butter foams. Pour about ¼ cup of batter on the griddle or skillet for each pancake. Cook over moderate heat until the surface of the pancakes is covered with bubbles. Flip pancakes and cook on the other side for a minute or two more, or until each pancake feels springy in its center.

Remove the pancakes to a platter, and make more from the rest of the batter. Serve with syrup and butter. Makes 18 four to five inch pancakes or five or six servings.

## **Waffle Batter**

1 package active dry yeast	1 teaspoon salt
¼ cup warm water (105-115°F)	3 eggs
1¾ cups lukewarm milk, scalded then cooled	¼ cup soft butter
2 tablespoons sugar	2 cups flour*

In mixing bowl dissolve yeast in warm water. Add milk, sugar and salt. Beat in remaining ingredients with rotary beater. Cover; let rise in warm place (85°F) about 1½ hours. (If kitchen is cool, place dough on a rack over a bowl of hot water and cover completely with a towel.) Stir down; cover and refrigerate overnight or until ready to use. Bake as directed.

\* If using self-rising flour, omit salt.

## **Baked French Toast**

6 eggs	½ teaspoon salt
1 cup milk	1 medium loaf French or Italian bread, cut diagonally in 1" slices (about 7 ounces)
3 tablespoons sugar	
1 teaspoon cinnamon	

In 13x9x2" baking dish beat eggs, milk, sugar, cinnamon and salt until light and frothy. Add bread and let soak about 20 minutes on each side or until egg mixture is absorbed, or cover and refrigerate overnight. Bake on heavily greased baking sheet in preheated 500°F oven 8 minutes on each side or until golden brown. (Or cook in skillet in melted butter 4 minutes on each side or until golden.) Serves 4.

## **Corn Dogs**

16 hot dogs	2 teaspoons baking powder
1 cup flour	3 tablespoons sugar
1 cup cornmeal	1 teaspoon chili powder
2 eggs	1 tablespoon mustard
1 cup milk	2-1/3 teaspoons salt

Sift flour, cornmeal, chili powder, salt, sugar, baking powder together. Add mustard, eggs and milk and beat well. Dip hot dog into mixture until covered and drop into fat – cook until golden brown.

## Spaetzels

3 eggs  
3 cups flour

1 teaspoon salt  
1 cup water

Cook in 2 quarts chicken broth.

## Yorkshire Pudding

1 cup all-purpose flour  
½ teaspoon salt

1 cup milk  
2 eggs

Mix ingredients with hand beater until smooth.

30 minutes before standing rib or rolled rib roast is done, prepare Yorkshire pudding. Heat square pan, 9x9x2" in oven. Remove roast from oven; spoon off drippings and add melted shortening, if needed, to measure ½ cup.

Increase oven temperature to 425°F. Return roast to oven. Place hot drippings in heated square pan; pour in Yorkshire pudding batter. Bake 10 minutes. Remove roast; continue baking pudding 25-30 minutes longer. Cut pudding into squares; serve with roast.

## Popovers

4 eggs  
2 cups milk

2 cups all-purpose flour  
1 teaspoon salt

Heat oven to 450°F. Grease 12 deep custard cups or 16 medium muffin cups. With hand beater, beat eggs slightly; add milk, flour and salt and beat until smooth. Do not overbeat. Fill custard cups ½ full, muffin cups ¾ full. Bake 25 minutes. Lower oven temperature to 350°F and bake 15-20 minutes longer or until deep golden brown. Immediately remove from pan; serve hot. 12-16 popovers.

## Funnel Cakes

2 beaten eggs	1 teaspoon baking powder
1½ cups milk	½ teaspoon salt
2 cups sifted flour	2 cups cooking oil

In bowl combine eggs and milk. Sift together flour, baking powder and salt. Add to egg mixture, beat smooth. In 8" skillet, heat oil to 360°F. Pour ½ cup batter in funnel. Release batter, fry until golden brown, about 2 minutes. Turn cake carefully. Cook 1 minute more. Sprinkle with confectioners sugar. Serve hot with syrup.

## Granola

5 cups oatmeal	2 teaspoons brewer's yeast
1/3 cup wheat germ	¾ cup brown sugar
½ cup chopped nuts	½ cup oil
2 ounces coconut	1/3 cup water
1 teaspoon salt	2 teaspoons vanilla

Mix all together and bake at 200°F for 2 hours. Stir every ½ hour.

## Skillet Party Mix

½ cup Wesson oil	2 cups shredded wheat, bite size
1 tablespoon Worcestershire sauce	2 cups shredded rice, bite size
1 teaspoon salt	1 ½ cups pretzel sticks
1/8 teaspoon garlic powder	½ cup pecan or walnut halves

In a medium skillet combine Wesson Oil, Worcestershire, salt and garlic powder; beat with fork. Add remaining ingredients and stir gently to coat all pieces. Toast over very low heat about 20 minutes, stirring enough to distribute the heat evenly. Store in tightly covered jar and they'll keep crisp for days and days. 6 cups.

## French Toast

1 egg	1 tablespoon flour
¼ cup milk	¼ teaspoon salt
1 tablespoon granulated sugar	¼ teaspoon vanilla

Combine all the ingredients and beat well. Dip 3 slices of bread into the mixture. Fry on medium heat until each side is golden brown. Serve with butter and maple syrup.