**Pancakes**

1 c. flour

1 ½ t. sugar

2 t. baking powder

¼ t. salt

1 egg beaten

1 T. Vanilla

1 c. milk

2T. oil

**Day 1**

1. In a zip lock bag put the flour, sugar, baking powder and salt.
2. In a container with a cover combine egg, milk, vanilla, and oil.
3. Label both with kitchen and period and store overnight.

**Day 2**

1. Combine dry and liquids together. Stir until combined, should be slightly lumpy.
2. Pour about ¼ c. batter onto hot griddle lightly greased.
3. Cook until pancakes have a bubbly surface and dry edges.
4. Turn and cook until golden brown.

Makes 8 – 10 pancakes

**Equipment Needed:**

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