**Good Old Fashioned Pancakes**

Source: Allrecipes.com

Ingredients

* 1 1/2 cups all-purpose flour
* 3 1/2 teaspoons baking powder
* 1 teaspoon salt
* 1 tablespoon white sugar
* 1 1/4 cups milk
* 1 egg
* 3 tablespoons melted butter

Directions

1. Preheat electric griddle at 375 degrees. Do not grease it yet.
2. In a large bowl, **SIFT** together the 1 ½ cups flour, 3 ½ teaspoons baking powder, 1 teaspoon salt and 1 tablespoon sugar.
3. Make a well in the center of the dry ingredients and pour in the 1 ¼ cup milk, 1 beaten egg and 3 tablespoons melted butter; mix until smooth.
4. Lower griddle temperature to around 360 degrees. Lightly grease griddle.
5. Pour or scoop the batter onto the griddle, using approximately 1/4 cup dry measuring cup for each pancake. Brown on both sides and serve hot. Do not push down pancakes.