Mrs. Child’s Standard Pancakes

Original from *The American Frugal Housewife*.

Modern Version by Ava Martin.

“Pancakes should be made of half a pint of milk, three great spoonfuls of sugar, one or two eggs, a tea-spoonful of dissolved pearlash, spiced with cinnamon, or cloves, a little salt, rose-water, or lemon brandy, just as you happen to have it. Flour should be stirred in till the spoon moves round with difficulty. If they are thin, they are apt to soak fat. Have the fat in your skillet boiling hot, and drop them in with a spoon. Let them cook till thoroughly brown. The fat which is left is good to shorten other cakes. The more fat they are cooked in, the less they soak,” (Childs, 1833).

Ingredients:

* 2 eggs
* 1 cup milk
* 3 Tablespoons sugar
* 1 teaspoon cinnamon
* 1 teaspoon salt
* 3/8 teaspoon of baking soda
* 1 ½ cups flour
* Butter (for pan)

Instructions:

Whisk together the eggs and milk. In a separate bowl, mix together all of the dry ingredients. Using a cast iron skillet if available, cover the bottom of the pan with melted butter. Flick water into the butter, when it sizzles, ladle in the batter. Flip when browned. Place on a paper towel-lined plate. Enjoy!

Makes