

Aretha Frankenstein Pancakes

Ingredients:

- 1 Egg - slightly beaten
- 1-1/2 Cups Buttermilk
- 1 Tablespoon Canola Oil
- 1/2 Teaspoon Vanilla Extract
- 1 Cup Flour
- 2 Tablespoons Baking Powder
- 2 Tablespoons Sugar
- 1/2 Teaspoon Baking Soda
- 1/2 Teaspoon Salt
- 1/4 Cup Farina Cereal (dry/uncooked Cream of Wheat Cereal)

Steps:

1. Mix wet ingredients in a bowl
2. Mix dry ingredients in a separate larger bowl
3. When griddle reaches cooking temperature, hand mix wet ingredients with dry. Mix will be lumpy
4. Spray griddle with cooking spray and pour batter into medium size pancakes
5. Pancakes may not bubble like traditional pancakes, signaling when to flip them. Use your spatula to view the pancake bottom and flip them when you like what you see on the bottom. The second side will not take long to cook. Don't over do it.

Notes:

- This is NOT my recipe. I adapted it from one I found online (credit below). We did eat pancakes at Aretha Frankenstein Restaurant near Chattanooga, TN and they were AMAZING!

- Do NOT make batter ahead as it rises like crazy. I don't mix the wet with the dry ingredients until the griddle is ready to cook.

Variations:

- Try omitting the salt
- Like nuts? Add 1/3 chip pecan chips to batter
- Like blueberries? Add some to the batter when cakes are on the griddle

- Prefer waffles? This batter makes excellent waffles!

Enjoy!

Recipe adapted from michigancottagecook.blogspot.com by Jim Beletti -
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