



...from Marky Maypo's kitchen to yours

Maypo Pancakes

- 2 cups sifted flour
- 3 teaspoons baking powder
- 1 teaspoon salt
- 1/2 cup Instant **Maypo** Maple Flavored Oatmeal
- 2 cups milk
- 2 eggs
- 1/4 cup melted shortening

Sift flour, baking powder and salt together. Stir in **Maypo**. Combine milk and eggs; beat well. Add to dry ingredients and mix thoroughly. Stir in melted shortening. Drop by spoonful onto hot greased griddle. Turn pancakes when covered with bubbles; turn only once

Batter thickens as it stands. For thinner pancakes add slightly more milk.

