

### **Pancakes - with or without red currants**

3 tablespoons of butter, melted  
1 cup of milk or 1/2 and 1/2 (I use 1/2 and 1/2)  
1 egg, beaten  
1 cup flour  
1 tablespoon sugar  
2 teaspoons baking powder  
1/4 teaspoon salt  
red currants or blueberries or bananas

Melt the butter. Add the milk or 1/2 and 1/2, and the egg to the butter. Stir well. Add the flour, baking powder, sugar, and salt. Mix well but don't overstir...it'll be lumpy.

Heat your griddle or pan up on a medium flame. Add some butter and swirl it around to provide some lubrication. Add 1/3 cup of the batter for each cake and then top it off with the red currants...smooth the batter over the tops of the currants a bit. Flip the cakes when they are puffy and bubbly. Cook the other side until brown. Repeat until the batter is used up.

I use an offset spatula to smooth the batter over the currants...its a smooth/dunk action. By doing it this way you can make some with currants, some plain, and some with bananas or chocolate chips...that way everyone is happy. Enjoy.