Sour Milk Griddle Cakes

- 2 eggs, yolks, whites beaten separately
- 2 cups sour milk
- 2 1/2 cups flour
- 3 teaspoons baking powder
- 2 tablespoons granulated sugar
- 1/2 teaspoon baking soda
- 4 tablespoons melted butter
- 1/2 teaspoon salt

In a bowl add dry ingredients and mix well to combine. Beat yolks of eggs, add flour mixture alternately with milk. Finally add butter and fold in stiffly beaten egg whites. Mix until thoroughly combined. Pour 1/4 - 1/3 cup of batter on to a hot greased griddle to fry griddle / pancakes. When 1 side starts to bubble then flip to cook the other side.

Recipe from: <u>http://www.myretrorecipes.com</u> Social links: <u>https://linktr.ee/myretrorecipes</u>