

BEER PANCAKES

SOURCE: It's a Secret Cookbook (each recipe has a secret/special ingredient)

INGREDIENTS:

3 C all purpose-flour
1 TBS baking powder
1 tsp salt
2 TBS granulated sugar
1 C BEER (this recipe's secret)
3 eggs, separated
1 C milk
2/3 C melted BUTTER (another of his recipe's secrets)

DIRECTIONS:

Mix flour, baking powder, salt & sugar. In another bowl, beat egg yolks till fluffy. Stir BEER, milk & melted BUTTER into the egg yolks - add to dry ingredients & beat till smooth.

Beat egg whites with electric mixer till stiff. Lightly fold stiffly beaten egg whites into batter. **DO NOT BEAT!**

Lightly grease griddle & heat to medium high. Drop batter from tip of large spoon onto hot griddle. Cook pancakes till batter rises & entire surface is dotted with holes. Turn & cook second side.

Serve with REAL BUTTER & warm maple syrup.