Favorite Pancakes From the Betty Crocker Cook Book ©1969 by General Mills, Inc.

1 egg

1 cup buttermilk

2 tablespoons shortening, melted or vegetable oil

1 cup all-purpose flour

1 tablespoon sugar

1 teaspoon baking powder

1/2 teaspoon baking soda

1/2 teaspoon salt

Beat egg; add remaining ingredients in order listed and beat with rotary beater until smooth. Grease heated griddle if necessary. To test griddle, sprinkle with a few drops of water. If bubbles skitter around, heat is just right.

Pour batter from tip of large spoon or from pitcher onto hot griddle. Turn pancakes as soon as they are puffed and full of bubbles but before bubbles freak. Bake other side until golden brown.

Ten 4-inch pancakes.