

Flapjacks

Ingredients

- 1 cup whole wheat flour
- ¾ cup all-purpose flour
- ⅓ cup cornmeal
- ¼ cup rolled oats
- 2 Tbs sugar
- 2 tsp baking powder
- 1 tsp salt
- ½ tsp baking soda
- ½ tsp cinnamon (optional)
- Pinch of nutmeg
- 1 ¾ cups milk or milk alternative
- ½ stick unsalted butter, melted
- ¼ cup honey
- 3 large eggs



This recipe is adapted from *Joy of Cooking* (1997). First published in 1931 by Irma S. Rombauer, *JoC* is a must-have kitchen reference.

Directions

Whisk wet ingredients in a large bowl. Whisk dry ingredients in another bowl. Pour wet ingredients over the dry and gently whisk together, just until combined. Spoon ¼ cup batter onto pan or griddle for each pancake. When tiny bubbles appear on the surface of the pancake, and some start to pop, it is ready to be flipped. Cook until second side is golden brown. Serve immediately with your favorite toppings (and save some as a snack for later!)

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