

Name _____ Date _____

Flapjacks from the Chuck Wagon

Consumers today can go to the frozen foods section of their supermarket and buy such breakfast foods as pancakes and waffles already prepared. All they have to do is place the foods in their toaster or oven and they are ready to eat in only a few minutes.

Pioneers and cowboys, of course, did not enjoy such conveniences. All dishes had to be prepared from scratch and cooked over a fireplace or open fire. Except for the fact that you will be using a modern stove, you can cook a stack of pancakes or flapjacks similar to those turned out by the cook of a chuck wagon. Ask your parents or another adult to help you.

Here are the ingredients you will need:

2 cups of flour	2 eggs
¼ cup sugar	2 cups milk
1 tablespoon salt	⅓ cup shortening, cooking oil, or melted margarine

Steps

1. Beat eggs thoroughly in a large mixing bowl.
2. Mix in milk and the shortening, cooking oil, or melted margarine.
3. Add flour, sugar, and salt, and stir until batter is smooth.
4. Drop enough batter to make one pancake in a hot, greased frying pan or skillet.
5. Using a spatula, turned the pancake over when the top side becomes bubbly.
6. Fry to a golden brown on the other side.

Your mixture should make about a dozen and a half small pancakes.