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## Homemade Pancake Mix

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Serves: 3

### Ingredients:

- 6 oz Whole Wheat Flour or Home Ground Flour
- 2 tablespoons Sugar
- 2 teaspoons Baking Powder
- 1/2 teaspoon Baking Soda
- 1/2 teaspoon Salt
- 1 1/4-1 1/2 Milk or Lactose-Free Milk
- 2 Messuri Family Farm Duck Eggs
- 2 tablespoons Vegetable Oil

### Directions:

1. In a bowl, mix together all the dry ingredients.
2. Make a well in the center and pour in the milk.
3. Start with 1 1/4 cups milk, adding up to another 1/4 cup if necessary, as you mix it with the flour.
4. Add the two eggs, oil, whisking until mixed but still a bit lumpy.
5. Heat a frying pan (if it is not non-stick, you will need to melt a bit of butter or oil in it) and when hot, pour in 1/4 cup pancake mix (for small size).
6. When the pancake starts to bubble on top and is golden brown on the cooked side, turn it and continue cooking until both sides are golden brown.



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