

Whole Wheat Pancakes

3 cups Whole Wheat
3 tsp Baking Powder
1/2 tsp Salt
1/2 cup Sugar (I don't add any Sugar anymore...you are pouring it on with syrup)
1/2 cup Milk Powder
3 Whole Eggs
1/2 cup Olive Oil
1 tsp Vanilla Extract
1 1/2 cup Water (more if needed to make the consistency that is a thick runny)

Mix dry ingredients together. Add liquids all at once. Mix all together. Cook on hot griddle (don't let them burn)

I hate syrup, but I don't really care for Jam. My hubby loves jam, I love the flavored syrup's. But as I find syrup's I like (I know I have a few) I will post and add them!

Really should have them with Eggs, to give you the protein. And don't forget the fruit!

You can change this into Waffles but Adding 3/4 cup oil and separating out the eggs, blend up the egg whites and fold them in at the end. Once they are cooked I love adding fruit and cream to the top!