

## Whole Wheat Blender Pancakes

### Ingredients:

- 1 1/2 Cups Milk (or 1 1/2 Cups Water and 3/8 Cup Powdered Milk)
- 1 1/2 Cups of Whole Wheat
- 1 tablespoon Baking Powder
- 2 Eggs (or 5 tablespoons Dried Egg Powder Mixed with 5 tablespoons of Warm Water)
- 3 tablespoons of Melted Butter (or Olive Oil)
- 1/2 teaspoon salt

If you do not have access to a wheat grinder you can use a blender to grind the wheat for this recipe. First put the milk in the blender then add the whole wheat a little at a time through the hole in the top of the blender lid. The wheat must be ground up to the fine state. Then add the remaining ingredients until the batter is blended. Oil the griddle or skillet, pour the batter on it in about 5 inch circles. When one side is brown, flip it over and brown the other side.