

### Grandpa Uncle Dave's pancake recipe

I really like lumpy pancakes! The lumps are not globs of flour or batter, they are chunks of fruit and nuts. When my kids were young, I used to make pancakes for them on Saturday mornings. Warning - these pancakes are very filling!

Ingredients for one batch -- about 16 pancakes 10 cm (4 inch) dia

2 cups flour

1/2 cup sugar

1 Tbsp baking powder

2 eggs

2 cups milk

1/2 cup each lumpy things (use one or all):

- dried fruit (raisins, cherries, mango, apricot). Cut smaller as needed. Soak in water ~5 min to soften
- sliced almonds; pecans
- one small apple or pear (cored & diced)
- one small banana (peeled & diced)

1/4 cup cooking oil (canola, melted butter, coconut\* )

#### Directions:

\*coconut oil is usually solidified at room temperature. Spoon into a measuring cup and heat in a microwave oven to melt it.

Sift flour, sugar & baking powder into a large bowl. In a separate bowl, beat eggs then combine with milk. Add liquid mixture to dry ingredients in the large bowl and stir briefly. Next, add oil and mix thoroughly. Finally, stir in lumpy stuff.

Heat griddle to cooking temp. When ready to cook each batch, give lumpy batter one more stir and then spoon ~1/2 cup onto griddle for each pancake. Pancakes are ready to turn when edge bubbles pop and don't re-close. Pancakes cook ~ 1-2 minutes each side. Serve immediately or put on a cookie sheet in a warm oven.

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