

Quick Breads

Go to another category

Choose a recipe on this page

 [Cake](#)

 [Pancakes](#)

 [Cookies](#)

 [Scones](#)

 [Fudge/Brownies](#)

 [Pies and Pastry](#)

 [Yeast Breads](#)

 [Other](#)

Pancakes

2 cups flour

3 tbsp. Sugar

2 tsp. Baking powder

1/2 tsp. Salt

3 tbsp. Butter, melted

2 cups buttermilk

3 eggs

Sift all dry ingredients together into a large bowl. In a

smaller bowl, beat eggs. Add buttermilk to eggs

and beat very well. Add egg mixture to flour mixture and

Mix well. Add melted butter to mixture and mix

well. THE ONLY PLACE YOU CAN USE A MIXER IN

THIS RECIPE IS WHEN YOU ARE BEATING

THE EGGS AND MILK. USE OF A MIXER IN ANY

OTHER PLACE WILL RUIN YOUR BATTER.

Cook on a griddle heated to 375 degrees for about 2

minutes on each side. Serve with your favorite

toppings.



Scones

2 cups sifted cake flour or regular flour

3 tsp. Baking powder

1/2 tsp. Salt

3 tbsp. Sugar

1/4 cup shortening

5 tbsp. Milk

2 eggs

Sift together all dry ingredients. Cut shortening into this until mixture is the consistency of course corn meal. Add milk and eggs. If very sticky, drop onto a cookie sheet. If more like a dough, roll out and cut into pieces. Bake at 450 degrees for 10 minutes. Serve hot.


