

# Quick Breads

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## 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.



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