

## Evelyn's Rice Milk Pancakes

### Ingredients

1 cup all-purpose flour  
1-1/2 tablespoons brown sugar  
3 teaspoons regular baking powder  
1/4 teaspoon salt  
3/4 cup rice milk, regular or unsweetened  
2 tbsps cooking oil  
Margarine or butter  
2 egg whites

### Directions

1. In a medium bowl, combine flour, brown sugar, baking powder, and salt
2. In another medium bowl or mixer add milk, cooking oil
3. and egg, mix until blended
4. Stir into flour mixture just until moistened
5. If the mixture is too thick add a little more rice milk
6. For each pancake, pour 1/4 cup mixture onto preheated 350°F to 365°F nonstick-coated electric skillet
7. Add some butter, margarine, or cooking spray
8. Flip when bubbles form on the surface
9. Cook until golden brown

Makes 6 pancakes

Adapted from recipe in Betty Crocker's 40<sup>th</sup> Anniversary Edition Cookbook

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