

Renate's Pancake Batter

4 cups Flour

1 cup Sugar

1 tsp Vanilla

2 tsp baking Powder

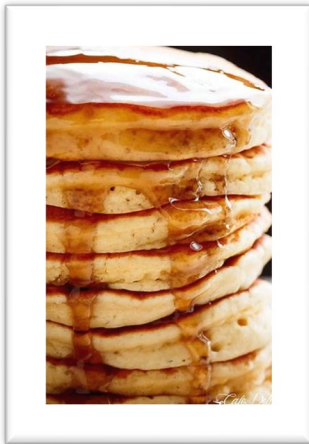
4 Eggs

1 - 8 fluid oz Heavy Cream

2 tablespoons Rum (**optional**)

Mix it all together **except milk-add milk slowly for thickness preference.**

Mix it all together **except milk-add milk slowly for desired preference.** Leave thicker for regular Pancakes and thinner for Pancakes that you fill with Jam or another filling.



If you wanted to use it for vegies or meat filling just leave out the sugar.

You can also take the thicker Batter and add it to a greased oblong pan-fill with sliced Apples or Blueberries and bake till done...check after 30 minutes. If probe (*I use a stainless knitting needle*) inserted comes out clean, it is done.