



JAMIE'S KHORASAN FLOUR PANCAKES

3/4 cup + 1 Tablespoon white all-purpose [Khorasan flour](#)
2 Tablespoons sugar
2 teaspoons baking powder
1/2 teaspoon salt
1 egg
1 cup milk

Stir dry ingredients together. Add egg and milk. Combine together. Batter may have a few small lumps.

You may butter your pan before pouring about 1/4 cup batter on to hot griddle. (I don't use butter - I just cook pancakes on a clean, hot surface - they don't stick.)

Cook until bubbles begin to pop and edges look like you could turn the pancake. Flip pancake over and cook for about 1 minute, until golden brown.

Serve hot with butter, syrup, jam, applesauce, or fruit on top, as desired.

Makes 6-8 pancakes.