Peachy Patty Cakes

Makes 18 four-inch pancakes



If your family would like to try it, you will need:

2 eggs 2 cups flour 6 tsp. baking powder $\frac{1}{2}$ tsp. salt Shortening 2 T. brown sugar (packed)
1¹/₂ cup milk
4 T. vegetable oil
1 cup coarsely chopped fresh or canned peaches (drained)

All you need to do is:

- 8. Heat skillet over medium heat or griddle to 375°. Lightly grease skillet or griddle with shortening, if needed.
- 9. Beat the egg, using a hand mixer, in medium bowl until fluffy.
- 10. Beat in other ingredients except peaches until smooth.
- 11. Stir in peaches.
- 12. Pour $\frac{1}{4}$ cup batter onto skillet or griddle for each pancake.
- 13. Cook until puffed and dry around the edges.
- 14. Turn over and cook other side until golden brown.

Variation:

You can also make it into Peachy Patty CAKE! Just pour batter into a greased bread pan. Bake for one hour at 350°.