

Quaker Oats Pancakes

2 cups Quaker Oats (uncooked), $1\frac{1}{2}$ cups flour, 1 teaspoon salt, 1 teaspoon soda, dissolved in 2 tablespoons hot water. 1 teaspoon baking powder (mix in the flour). $2\frac{1}{2}$ cups sour milk or buttermilk, 2 eggs beaten lightly, 1 tablespoon sugar, 1 or 2 tablespoons melted butter (according to the richness of the milk).

Process: Soak Quaker Oats over night in milk. In the morning mix and sift flour, soda, sugar and salt—add this to Quaker Oats mixture—add melted butter; add eggs beaten lightly—beat thoroughly and cook as griddle cakes.