

Popular Waffles (from Betty Crocker Cookbook, ~1970)

2 eggs
2 cups buttermilk (or whole milk)
2 cups flour
2 tsp baking powder
1 tsp baking soda
½ tsp salt
¼ cup plus 2 tablespoons vegetable shortening

Heat waffle iron. Spray with spray-on oil if iron is not well-seasoned. Beat eggs; beat in remaining ingredients with rotary beater until smooth. Pour batter from cup or pitcher into center of waffle iron; fill in outer perimeter if needed to fill. Bake for about five minutes or until steaming stops. Remove waffles carefully.

Favorite Pancakes

1 egg
1 cup buttermilk (or whole milk)
2 tablespoons shortening, melted, or vegetable oil
1 cup flour
1 tablespoon sugar
1 tsp baking powder
½ tsp baking soda
½ tsp salt

Beat egg; add remaining ingredients in order listed and beat with rotary beater until smooth. Grease heated griddle if necessary.