

Heritage Recipes

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Crumb Griddle Cakes

Search Request from Visitors to Old Recipe Detective Blog

The Request: Hi there! In my search for an old recipe which I've lost, I happened upon your site! This may prove to be fruitless, but I'm giving it a shot! When I got married (the first time!) in 1970, I received an Oster blender. The accompanying booklet of recipes included a recipe for pancakes - and one of the ingredients was slices of store-bought white bread. The recipe yielded the lightest and fluffiest pancakes I've EVER had! Sadly, after 20 or so years of marriage, my husband and I parted ways... I got the blender and he, apparently, got the recipe booklet (which he promptly threw out!) Since then I've been looking for this recipe and have been unsuccessful in my search. Any leads you could provide would be very much appreciated! Thank you Priscilla :-)"

Editor's Note: We didn't find this recipe for Priscilla. She was able to find it somewhere else and shared the recipe with us. We did contact Oster for the recipe but their no longer had it in their archives.

Crumb Griddle Cakes

1/2 cup sifted flour
1/2 teaspoon salt
1 tablespoon baking powder
1 1/2 cups milk
2 eggs
1 tablespoon melted butter
7 slices white bread

Sift flour, salt and baking powder into a bowl. Put the milk, eggs and butter into blender container, cover and process at MIX. Break the bread into pieces and add through the feeder cap opening while blending. When the mixture is smooth, add to the flour mixture. Stir until well mixed. Bake on a lightly greased griddle until brown. Turn only once. Yield: 8 to 10 pancakes

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