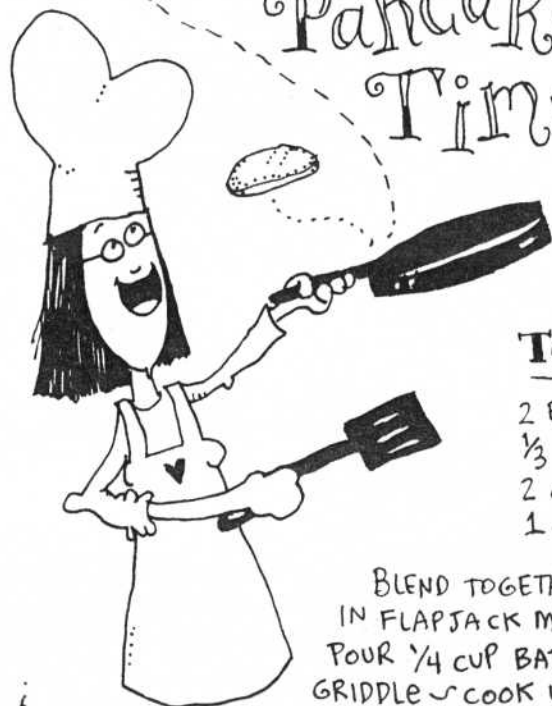


Rise
and
Shine!
It's

Pancake
Time!



Take along a ready-to-flip
flapjack gift the next time
you're an overnight guest!

FANTABULOUS FLAPJACK MIX

a recipe from
Deanna Avery

* Commerce
Township, MI

- 4 c. QUICK-COOKING OATS
- 2 c. ALL-PURPOSE FLOUR
- 2 c. WHOLE WHEAT FLOUR
- 1 c. BROWN SUGAR, PACKED
- 1 c. DRY MILK
- 3 T. BAKING POWDER
- 2 T. CINNAMON
- 2 1/2 t. SALT
- 1/2 t. CREAM OF TARTAR

*
STIR ALL
INGREDIENTS
TOGETHER IN
A LARGE BOWL;
PLACE IN AN
AIRTIGHT
CONTAINER
UNTIL READY
TO USE.

To Make 'Em:

- 2 EGGS, BEATEN
- 1/3 c. OIL
- 2 c. FLAPJACK MIX
- 1 c. WATER

*
BLEND TOGETHER EGGS & OIL; STIR
IN FLAPJACK MIX & WATER ALTERNATELY.
POUR 1/4 CUP BATTER ON LIGHTLY OILED HOT
GRIDDLE ~ COOK UNTIL BUBBLES FORM ON
TOP OF PANCAKE. TURN & COOK ON OTHER
SIDE UNTIL GOLDEN.

A FLAPJACK IN A SACK!

Prepare Fantabulous Flapjack Mix and seal in a food storage bag. Ok, now sew 2 bright redchecked kitchen towels together to make a sack ~ sew the 3 sides together and leave the top open and slip the flapjack mix bag inside!



bag inside! Tie the sack shut with a ribbon, and add an instruction tag and a flapjack flipper...

a
Perfect
Present
for a
rise-'n-
Shiner.



slip a little bottle of a tasty maple syrup in there, too!