**WHOLE WHEAT PANCAKES**

**Ingredients**:

½ cup whole wheat flour

½ cup all-purpose flour

1 ½ teaspoon baking powder

1 tablespoon sugar

½ teaspoon salt

1 egg, beaten

1 cup skim milk

1 tablespoon canola oil

**Directions**:

In a large mixing bowl, combine the dry ingredients. In a separate mixing bowl, combine egg, milk, and oil. Add liquid ingredients to dry ingredients, stirring just until moistened. Spray skillet with cooking spray and preheat. Pour batter into pan or use a scoop to form pancakes. The bigger the pancake, the longer it will take to cook. If batter is too thick to pour easily, add water one tablespoon at a time. Turn pancake when bubbles form on the top.

Serve with syrup, powdered sugar, jam or other toppings! Enjoy!