

# Behind Every Good Cook...

Behind every good cook is a cupboard door of recipes...or at least that's my belief.

Growing up my mom always had recipes taped to the back of her cupboard door. I have them too. Most of these are staple recipes I use a lot.

Way at the top is the recipe Anne D sent me for banana muffins. Her recipe has become "my" recipe. [You can find it here](#). Everyone loves them.



My brownie recipe is in there. I make lots of things with my brownie recipe. I make them often. [Check out this post for that recipe](#). In the evening I quite often make Cake in Cup if we had a simple supper and are still hungry. [Recipe for that](#)

[here](#).

When I got my cupboards for this house I was a little worried...with some glass cupboard doors, I couldn't tape recipes to the inside. I solved that...see? I typed out my recipes small and just have them at the bottom of the door. Monster Cookies- [recipe here](#) and Monster Cookie Bars- [recipe here](#).



This side of the cabinet has all the breakfast recipes... Pancakes, waffles and French Toast.

It was a pancake day here.



They are a favorite...my recipe is Betty Crocker's recipe. I make them often. The childcare kiddos love them and enjoy having breakfast for lunch.

## PANCAKES

- 1 egg
- 1 cup all-purpose flour\*
- $\frac{3}{4}$  cup milk
- 2 tablespoons shortening, melted, or vegetable oil
- 1 tablespoon sugar
- 3 teaspoons baking powder
- $\frac{1}{2}$  teaspoon salt

Beat egg with hand beater until fluffy; beat in remaining ingredients just until smooth. For thinner pancakes, stir in additional  $\frac{1}{4}$  cup milk. Grease heated griddle if necessary. (To test griddle, sprinkle with few drops water. If bubbles skitter around, heat is just right.)

Pour about 3 tablespoons batter from tip of large spoon or from pitcher onto hot griddle. Cook pancakes until puffed and dry around edges. Turn and cook other sides until golden brown. (To keep pancakes hot, stack on hot plate with paper towels in between.) ABOUT NINE 4-INCH PANCAKES.

\*If using self-rising flour, omit baking powder and salt.

**Applesauce Pancakes:** Decrease milk to  $\frac{1}{2}$  cup. Beat in  $\frac{1}{2}$  cup applesauce and  $\frac{1}{4}$  teaspoon ground cinnamon. ABOUT 11 PANCAKES.

**Banana Pancakes:** Beat in 1 medium banana, cut into  $\frac{1}{2}$ -inch pieces (about  $\frac{1}{2}$  cup), and  $\frac{1}{4}$  teaspoon

So how about you? Do you have recipes taped to your cupboard door??