

Scotch Pancakes

by The Scottish St. Andrew Society of Greater St. Louis Cookbook

1 egg	1 cup flour
1/3 cup sugar	1 tsp. baking soda
1 cup milk	1 tsp. Cream of Tartar

Beat egg & sugar together. Add milk, then dry ingredients which have been sifted together. Beat until smooth. Grease a hot griddle and drop the mixture in small rounds. When the surface rises in bubbles turn the pancakes over with a knife & brown the other side. Keep warm in a tea towel. Spread with butter, jam, or lemon curd.