

## BUCKWHEAT CAKES

### About Forty 3-Inch Cakes

This batter is so light that it makes a lot of cakes. It keeps well covered in the refrigerator for several days. Sift before measuring:

$\frac{1}{2}$  cup all-purpose flour

Resift with:

$\frac{1}{2}$  teaspoon double-acting baking powder

$\frac{1}{2}$  teaspoon salt

1 teaspoon soda

2 teaspoons sugar

Two teaspoonfuls molasses may be substituted. Add it to the milk.

Add:

$1\frac{1}{2}$  cups buckwheat flour

Pour into a bowl:

$3\frac{1}{4}$  cups buttermilk

Add:

2 tablespoons melted shortening

Add the dry ingredients. Beat the batter until it is blended only. To bake and serve, see About Pancakes, page 211.