

# CopyCat IHop Country Griddle Cakes

## Ingredients

1 1/2 cup all-purpose flour  
2 tablespoons sugar  
1/2 teaspoon salt  
2 teaspoon baking powder  
1/2 teaspoon baking soda  
2 tablespoons vegetable oil plus 1 teaspoon  
3/4 cup prepared cream of wheat  
1 1/2 cups buttermilk  
1 beaten egg

## Directions

Prepare cream of wheat according to the package instructions for one serving. You will need 3/4 cup to make the pancakes.

Place flour, sugar, salt, baking powder, baking soda, and oil in a medium-size bowl.

In a small bowl, mix 3/4 cup of the prepared cream of wheat with the buttermilk. Stir to get any lumps out of the mixture.

Add the beaten egg, and cream of wheat/buttermilk mixture to the dry ingredients. Stir to combine and until mostly smooth. The batter may be a little lumpy.

Heat a grill pan or frying pan over medium-low heat.

When the surface is hot, lightly oil it or use a cooking spray.

Pour the batter into the pan for the desired size of your pancakes.

Turn the pancake over when the top of the pancake has little

bubbles.

Cook until the bottom of the pancake is lightly browned.

Repeat with remaining batter.