

Choose light, creamy PARKAY Margarine from Kraft. It's famous for spreading, baking and frying. Your favorite dishes taste better because, while the package says margarine, the flavor says, "butter."

Combine dry ingredients. Add combined milk, eggs and margarine; mix well. For each pancake, pour ¼ cup batter onto hot, lightly-greased griddle. Cook until surface is bubbly. Turn; continue cooking until golden brown.

Approximately 1½ dozen

Variations: Substitute old fashioned or quick oats, uncooked, for commeal.

Substitute whole-wheat flour for





Great Food and Great Food Ideas.

