

Sour Cream Cakes...Your Way A Great Party Pleaser

Ingredients:

2 cups Bisquick
1 Egg, 1 cup Water
2/3 cup Sour Cream

Directions:

Mix all ingredients in a medium size bowl, cover, and proof in the refrigerator for 20 minutes. Heat your griddle (non-stick is best), lightly brush with butter, use a ¼ cup size measure, and pour batter on to the hot griddle. Put desired fillings on top. When cakes bubble & are light brown on the bottom, flip & brown the second side. Stack up, and add your choice of toppings.

Makes 30-32 pancakes
For "silver dollar" size cakes, use 1/8 cup measure.

Here are a few Filling & Topping Ideas...

Savory:

Filling: Sautéed Onions & Mushrooms, top with a sprinkle of Parmesan Cheese

Filling: Seafood...Cooked Shrimp & Lobster meat, diced, top with a mix of sour cream & fresh dill



Sweet:

Filling: Chocolate chips, Blueberries, Black Raspberry Jam, or Sweet Strawberries
Sprinkle with confectionary sugar, almonds and/or shaved chocolate

