



# Heavenly Pancakes

## YOU WILL NEED

1 c flour  
2T sugar  
1T brown sugar  
2-1/2t baking powder  
1/2t salt  
1-1/4 c milk  
1t vanilla  
3T melted butter  
1 egg

## PROCEDURE

Mix all ingredients just until mixed.  
Over mixing will make the pancakes tough.

Drop by 1/4 cup onto hot griddle. Cook until bubbly and slightly browned on the edges and flip.

Serve with powdered sugar, honey, syrup or your favorite fruit!!



## TOP TIP

These are delicious with a minimum amount of syrup because of the sugar added.



# Sausage Stars

## YOU WILL NEED

- 1 pkg WonTon wrappers
- 1 bottle Ranch dressing
- 1 green pepper
- 1 red bell pepper
- 1 small can black olives
- 2 pounds sausage
- 2 pkgs. Colby Jack shredded cheese

## PROCEDURE

In a cupcake pan, place one WonTon wrapper each. Bake at 350 for 10 minutes or until lightly browned.

Brown sausage and drain. Finely chop bell peppers and olives. Mix cooked sausage, bell peppers and olives together. Add dressing to mixture until wet - not runny. Add one bag of shredded cheese.

Fill cooled Won Ton wrappers and top with remaining cheese. Warm until melted.



## TOP TIP

These can be eaten cold or hot!

WARNING - they will disappear fast!