

# Apple Griddle Cakes

- 2 cups bread broken in pieces
- 2 cups hot milk
- 2 eggs separated
- 1 cup flour
- 1 tablespoon Crisco
- 2 teaspoons baking powder
- 1 tablespoon sugar
- $\frac{1}{2}$  teaspoon salt
- 1 cup chopped ripe apples

Soak bread and milk together over night or until soft. Then rub to a paste. Add Crisco, sugar and salt; then egg yolks, beaten until light. Add flour and baking powder sifted together. Fold in stiffly beaten egg whites. Stir apples into batter with fork. Drop by spoonfuls on Criscoed griddle. Cook until partly done and then turn and finish cooking. Turn only once.