Good Old Fashioned Pancakes  
1 1/2 cups all-purpose flour  
3 1/2 teaspoons baking powder   
1 teaspoon salt   
1 tablespoon white sugar   
1 1/4 cups milk   
1 egg  
3 tablespoons butter, melted  
  
In a large bowl, sift together the flour, baking powder, salt and sugar. Make a well in the center and pour in the milk, egg and melted butter; mix until smooth.  
  
Heat a lightly oiled griddle or frying pan over medium high heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each pancake. Brown on both sides and serve hot.