

JUDY'S

Swedish Pancakes

Recipe to serve 4. I triple it so we have some left.



Sift together in large bowl:

1 ½ c flour

3 tbs sugar

½ tsp salt.

Beat in a bowl until thick and piled softly:

3 eggs

Beat into eggs until blended:

2 c milk (almond milk works fine)

2 tbs melted butter

Add this to dry ingredients and beat until smooth.



Heat medium or large frying pan over med heat. Lightly grease with butter for each pancake. (You can spray instead, but it is not as good.)

I use a 1/3 c measuring cup of batter for each pancake. Pour into pan and swirl to spread over bottom of pan, like a crepe. When lightly brown on bottom (won't take long) turn over and lightly brown. (The first pancake in each pan often doesn't come out easily, so I just eat it.) I have two frying pans going. Usually they will slide out of pan onto plate. I put waxed paper or parchment between each pancake so they don't stick together, if I am serving later. When I am ready to serve, I remove the waxed paper, fold each pancake in quarter, arrange in a circle on a plate and warm in the microwave or oven.

Serve with lingonberries and sour cream or whipped cream. Or even syrup. Lingonberries are available online, or at IKEA, or increasingly in grocery stores. If you can't find them, cranberries are an okay substitute.