The Marketplace at Settlers' Walk
756 North Main St - St Rte 741
Springboro OH 45066
937-748-4540

Cooks' Wares
-----For a Finer kitchen
www.CooksWaresOnLine.com

The Shops at Harper's Point
11344 Montgomery Road
Cincinnati OH 45249
513-489-6400

Swedish Pancakes - Plättar

Makes about 10-12 8-inch pancakes – Serves 3-4

Batter Ingredients:

4 eggs
2 cups milk
2 tbsp. sugar
1/4 teaspoon Kosher salt
1 cup all-purpose flour
Canola oil for the pan

Topping Options:

Butter
Lingonberry spread
Whipped Cream, sweetened
Vanilla Ice Cream
Maple Syrup
Fruit jam – strawberry, raspberry, apricot, or blueberry

Directions:

1. In a medium bowl, whisk the eggs with a little milk, then add the remaining milk, sugar, and salt together until evenly combined.

2. Add the flour in two parts and continue whisking until combined. Allow the batter to stand for a hour or overnight. (This helps the lumps to "dissolve.") The batter will have the consistency of heavy cream.

3. Heat a nonstick skillet over medium heat. Swipe a paper towel dampened with a bit of oil over the surface of the pan.

4. Place about 1/3 cup of batter in the center of the pan. Swirl the batter until it spreads over the surface of the pan in a thin layer. Allow the first side to cook until browned about 1-1/2 – 2 minutes. (Lift up the edge of the pancake to peek at the underside.)

5. Flip the pancake and cook the other side, about another minute. Repeat until all the batter is used, or until the desired number of pancakes are made. Leftover batter may be stored in the refrigerator for up to 2 days.

6. To serve, fold the pancakes into quarters, the fan fold, and top with lingonberry spread, or fresh fruit, and a little whipped cream if desired. Alternatively, place a tablespoon of jam on each pancake and roll up.