

# KITCHEN & SPICE

and other things nice



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## **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.