

Swedish Pancake Recipe

- 3 eggs, beat them.
- Add 1 ¼ cups of milk.
- In a separate bowl
 - ¾ cup of flour
 - 1 tbsp of sugar
 - ½ teaspoon of salt
- Mix together so all are mixed into flour.
- Pour dry ingredients into wet ingredients while mixer is running.
- Make pancakes. Best if cooked in a round flat pan. Pour a little in, swirl the batter around the pan until it cooks. Should be like 1/32" thick or so. Use lots of non-stick, pry around the edge with a flat spatula, and then flip it with the pan.