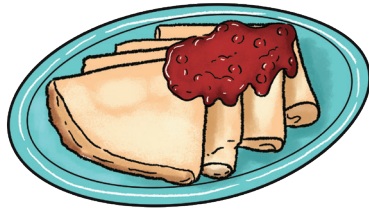


# Swedish Pancakes

Flip thin crepe-like pancakes to serve with jam and powdered sugar!



Yield: 10 pancakes

## Ingredients:



2 eggs



1 cup milk



2 Tbsp butter, melted



$\frac{3}{4}$  cup flour



1 Tbsp sugar



$\frac{1}{4}$  tsp kosher salt



strawberry jam



powdered sugar

## Steps:

1



Crack eggs into blender. Add milk, melted butter, flour, sugar, and salt. Blend until smooth.

2



Preheat skillet over medium heat. Spray with cooking spray. Pour  $\frac{1}{4}$  cup batter into center of pan.

3



Immediately lift pan by its handle. Rotate your wrist to tip pan and spread batter to the edges.

4



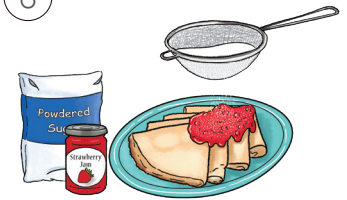
Cook until top appears dry, about 30-60 seconds. Use a spatula to lift and flip pancake.

5



Cook about 20 seconds more. Move to a plate. Repeat process for remaining pancakes.

6



Serve pancakes with jam and powdered sugar. TASTE & SHARE!