

PANNEKOEKENS

2 tbsp. butter
½ cup flour
½ cup milk
2 eggs
1 tsp. vanilla
cinnamon

Topping

Syrup
Powdered Sugar
1/3 can pie filling: Apple or Strawberry
OR
Fresh Strawberries

(2 people)

1. Preheat oven to 450°. Use rack “A”, (lowest in oven)
2. Put butter in an 8 inch glass pie pan
3. Place pan in oven and watch it carefully until butter melts. (Be careful, it burns easily.)
4. Measure flour, milk, eggs, and vanilla into a bowl.
5. Beat very well with hand egg beater (Rotary Blender).
6. Pour mixture exactly in the center of the pie plate.
7. Sprinkle with a little dash of cinnamon.
8. Bake at 450° for 15-18 minutes.
9. Use a strainer and lightly dust the Pannekoeken with 1 tsp. of powdered sugar. Serve immediately with fruit topping or fresh fruit and syrup.

Prepare fruit and place in serving bowl, with serving spoon. (If using fresh fruit, be sure to wash it.)

Set Table.