

Pancakes with jam

1 In a large bowl add the flour, the salt and the eggs, beat until combined (don't overdo it), then add the milk and blend well. Sticking to these steps in the described order will help to avoid annoying lumps. Let rest for 15 to 30 minutes.

2 Preheat the oven to 100 °C (210 °F). Brush a plate with clarified butter, cover it loosely with aluminum foil and put it in the oven. Heat a preferably non-stick pan over medium to high heat and add a teaspoon of clarified butter. If a drop of water thrown into the pan starts to sizzle, you are good to go with your first pancake.

3 Pour a ladle of batter into the middle of the pan and move it swiftly until the batter covers the complete pan bottom and forms a nice round shape. Flip as soon as the bottom side shows signs of golden brown spots, then bake on the other side and remove from the pan. Using a spatula, transfer it to the oven and onto the plate to keep it warm (covered with aluminum foil) until you're all done.

4 Add some more clarified butter to the pan and start over again until all of the batter is used up.

5 Put the stack of pancakes in the middle of the table, so your dining buddies can help themselves. Generously top with jam, apple compote (or Nutella), sprinkle with cinnamon sugar, form to a tight roll and enjoy. And don't forget to count, how many you have eaten!



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Recipe source: my mum

Active time: ~30 minutes

Ingredients (yields 12-14 pancakes):

- * 300 g all-purpose flour
- * 5 large eggs
- * 1/4 tsp salt
- * 450 ml milk
- * ~ 75 g clarified butter for the pan
- * serve with jam or apple compote and cinnamon sugar