

Swedish Pancakes/ Pannkakor

Ingredients

3 tablespoons butter, plus more for cooking

2 cups milk

1 cup all-purpose flour

3 large eggs

1 tablespoon granulated sugar

1/4 teaspoon kosher salt

Optional ingredients 1 teaspoon vanilla

1/4 cup sparkling water

Instructions

1. Mix half the milk and eggs in a bowl
2. Add flour and salt
3. Add melted butter
4. Add optional vanilla or sparkling water
5. Mix until there are no lumps, you may use blender or food processor
6. Rest for 30 minutes
7. Heat a frying pan over medium on the stovetop.
8. Stir the batter well again and then pour a thin layer into the pan (about 1/2 cup), swirling around to coat.
9. The batter should make a sizzling sound when it's first poured in, if it doesn't, the pan is not hot enough.
10. When the edges of the pancake are curling and getting a brown edge and the top has gone from shiny to matte, check the bottom of the pancake to see if it's ready to flip.
11. Flip the pancake when the color has reached a light golden brown.
12. Cook the second side until it also is a light golden brown, then set aside.