## SWEDISH PANCAKES

**PROCEDURE**

- Beat 3 eggs
- Alternate adding 3 dl flour and 6 dl milk
- Add a dash of salt and sugar
- Put a thin layer in a buttered frying pan
- Turn when golden brown
- Fold and put on serving dish
- Top or fill with savory (e.g., mushrooms, shredded chicken, etc.) or sweet toppings (e.g., whipped cream, fruit, nuts, lingonberry or other jam, maple syrup, etc.). The possibilities are endless!

*For a healthier alternative, use einkorn flour instead of regular all-purpose flour

More details on: [https://www.thekitchn.com/swedish-pancakes-22948856](https://www.thekitchn.com/swedish-pancakes-22948856)

### INGREDIENTS

- 3 eggs
- 3 dl* flour (~1 cup)
- 6 dl milk (~2 cups)
- Dash of salt
- Dash of sugar
- Butter

*Note: 1 deciliter (dl) = ~1/3 cup

### TOOLS NEEDED

- Mixing bowl
- Frying pan
- Spatula

### COUNTRY

Sweden

### SERVINGS

4-6

### TIME TO PREPARE

5 mins

### TIME TO COOK

15 to 20 mins

Recipe by Gunilla Hastrup, retired Caltech staff member, former Caltech Y board member