



Swedish Pancakes

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The Swedish Cultural Center serves breakfast the first Sunday of every month, and Seattleites pack the place to get a stack of these beauties.

- 4 eggs
- 1/4 teaspoon kosher salt
- 2 tablespoons sugar
- 1 tablespoon canola oil
- 1½ cups all-purpose flour
- 2 cups milk (2% or whole)

Put ingredients in a mixer bowl in order, using only half the milk at first. Mix slowly to start, then pick up speed. Add remaining milk and mix together.

Leave batter overnight in the fridge or up to 3 days before preparation. This resting period is critical. Batter can also be frozen for future use.

Spray grill surface with nonstick pan coating and heat to medium (about 375 degrees). Ladle 1 deciliter of batter (that's between 1/3 and 1/2 cup) onto the hot griddle. Batter will be thin; spread it around on the griddle. The shape will be a bit irregular as the batter spreads. Turn over with an offset spatula when bubbles form along the edge and top starts to look dry. Pancake should be nicely browned. Cook remaining side about 1 minute, then roll off grill on the offset spatula, like a crepe. Stack rolled pancakes on a plate and keep warm. Serve topped with lingonberries and lightly sweetened whipped cream.