

SWEDISH PANCAKES

Ingredients

- 4 eggs
- 2 Tbsp (1/4 stick) butter, melted
- 2 cups milk
- 1 1/2 cups all-purpose flour
- 1/2 tsp salt
- 1 1/2 tsp ground cinnamon
- 2 Tbsp sugar

Directions

1. In a large mixing bowl, beat the eggs thoroughly. Add the rest of the ingredients in the order given and beat until smooth. Heat a griddle to medium hot (360 degrees) and lightly grease it with butter.
2. Spoon about 1 tablespoon batter onto the griddle for each cake. Cook until lightly browned on the bottom, about 2 to 3 minutes. Loosen the edges with a spatula, turn, and lightly brown on the second side. The cakes will be a bit irregular in shape and lacy thin.
3. Transfer the cakes to a heated plate and arrange in a circle, slightly overlapping. Set a small bowl of lingonberry preserves in the center.

Makes 5 dozen very thin 3-inch pancakes

Source: *Heartland (Adams)*