



PANCAKE PARADE

Your family can try one of these unique pancakes for breakfast or dessert.

German Pancake

- 1/4 cup butter
- 1 1/4 teaspoons vanilla extract
- 1 cup milk
- 6 eggs, beaten
- 1/8 teaspoon salt
- 1 cup flour
- 1/4 teaspoon ground cinnamon
- Maple syrup or powdered sugar for topping

1. Preheat oven to 350°F (177°C). Melt butter in a medium baking dish. Mix all the ingredients in a bowl and pour the mixture into the baking dish with the butter.

2. Bake for 30 to 40 minutes, until the pancake is puffy and golden brown. Cut it into squares and serve with maple syrup or powdered sugar.

Scandinavian Pancakes

- 4 eggs, beaten
- 2 cups milk
- 3/4 cup flour, sifted
- 1/2 teaspoon salt
- 1 1/2 tablespoons sugar
- 2 tablespoons melted butter or oil
- Fruit jam, hazelnut spread, or powdered sugar to taste

1. Preheat a nonstick frying pan over medium heat. Beat the eggs and milk together until smooth. Add the dry ingredients, and stir in the butter or oil.

2. Pour 2 tablespoons of batter into the pan and turn the pan to coat the bottom evenly in a very thin layer of batter. (The pancake should be about 6 inches [15 cm] in diameter.) Cook the pancake until slight bubbles form. Lift the pancake to see if it is delicately browned. If so, turn the pancake over and lightly brown the other side.

3. Remove the pancake from the heat and spread it with toppings of your choice. Roll the pancake up and enjoy.

