



Yield: Makes Makes approximately 4-6 pannekoek

1/2 cup of all-purpose flour

Pinch of salt

2 eggs

1 tsp Vanilla

2/3 cup milk

1 Tbsp butter for frying (more if needed)

This traditional Dutch meal can be made savoury or sweet, depending on the toppings added. Each cook imparts a unique swirl pattern on the versions they serve, a culinary fingerprint of sorts. The key to perfect Pannekoek is finding the right heat settings for your stovetop, a few delicious testers should get you right on track.

- 1 In a large bowl, combine the flour, eggs, and half of the milk. Mix slowly until well combined.
- 2 Slowly add the remaining milk to the batter, and continue to mix.
- 3 Heat a large frying pan over medium-high heat. Add the butter and swirl to coat the pan. When the butter starts to sizzle, add a scoop of batter, gently swirl to create an even layer across the bottom of the pan.
- 4 Allow the Pannekoek to cook for a few minutes, until the top is no longer wet. Carefully flip the Pannekoek, look for nice browning to know that your stovetop is at the right setting. If the underside is burnt or not browned, adjust the temperature as needed. Allow the second side of the Pannekoek to cook for just 1-2 minutes, until set.
- 5 Move the finished Pannekoek to a warm plate, and continue with the rest of the batter. Smother your delicious Pannekoek with syrup, sugar, or even a hearty cheese.