

## Pannenkoeken - Dutch Pancakes

Because Holland is a European country and uses the metric system, some of the measurements provided are in metric. An electric scale is both easy to use and accurate. If you don't have one, I've provided Imperial conversions.

250 grams self-rising flour, or 250 grams plus 2 teaspoons of baking powder  
(2 cups of sifted flour is roughly equivalent to 250 grams of flour)

1 teaspoon sugar

1 teaspoon salt

1 egg

450 ml milk (scant 2 cups)

40 gram of butter melted or oil (generous 2 tablespoons)

Place the flour and baking powder (if not using self-rising) in a bowl with the sugar and salt. Mix the egg, milk and butter or oil in a separate bowl. Gradually add 1/2 of the liquid ingredients to the dry ingredients and mix until smooth. Continue adding the remaining liquid ingredients slowly.

Heat a skillet to medium heat. Lightly butter or oil a skillet then pour the batter onto the hot skillet and swirl to coat. Cook until the underside is lightly browned. Loosen the edges then flip.

Sprinkle the Pannenkoeken with cheese, ham and other toppings of your choice.

Alternatively, all toppings with the exception of the cheese can be added as soon as the batter is added to the pan. Cook until the other side is slightly brown, flip the Pannenkoeken and cook the second side. Flip again, add cheese and cover until the cheese is melted. If you are adding a lot of toppings, this method makes it easier to flip as the toppings cook into the batter.

Drizzle with warmed molasses. Enjoy!

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