

SCANDI PANCAKE from Kisandra Sparling's kitchen

ingredients

4 tablespoons butter 3 eggs 2 cups milk 1/4 honey 3/4 cup flour 1/2 tsp. salt

Recipe

Preheat oven to 450 degrees. Place butter in 13"x9" glass pan and place in oven for about 8 minutes.

Meanwhile, beat eggs with milk. Beat in honey, flour, and salt until blended. Take pan out of oven and pour batter in a circular pattern into the pan.

Bake 25-30 minutes. It will get "puffed up" and fluffy.

Serve immediately. I serve it family style and place the pan on the table for all to admire before it deflates.

Serve with butter, syrup, honey or powdered sugar and fruit. Enjoy!

Serves 4-6