

Scandinavian Oven baked Pancakes



Prep Time: 15 minutes

Cook Time: 25 minutes

Total Time: 45 minutes

Yield: Makes 8 square pancakes

Serving Size: Serves 4

Ingredients

- 50g sugar
- 125g self raising flour
- Pinch of salt
- 2 egg
- 375ml milk
- 50g melted butter
- Seeds of 1 vanilla pod (or dash of vanilla extract)
- Lemon zest (or lime works well)
- 150g fresh berries
- 200ml plain yogurt
- Powdered sugar to dust

Instructions

1. Place the sugar, flour and salt into a large mixing bowl and make a well in the middle.
2. Add the two eggs straight into the well and begin whisking the wet and dry ingredients together.
3. As a paste begins to form, slowly start adding the milk and melted butter to the mix, whisking well to ensure there are no lumps.
4. When all the liquid has been added, scoop out the seeds of the vanilla pod and add to the batter along with the grated lemon zest.
5. Whisk vigorously until light and airy.
6. Let the batter rest while you pre-heat the oven to 392 and line your cookie sheet with foil and then parchment paper.
7. Pour the batter into the tray and bake in the oven for 25 minutes or until the pancake is golden and just set.
8. Leave to cool for a few minutes before topping with yogurt and fresh berries. If you don't have fresh berries use your favorite jam.
9. Dust with icing just before serving. Enjoy!

Original recipe can be found online here: [Scandinavian Oven Baked Pancakes](#)