

Wakefield Inn Puff Pancakes

Light and Airy baked pancake similar to a popover. Serve with berry compote, maple syrup, apple sauce or even great for a bowl for chili.

INGREDIENTS

1 tablespoon Unsalted butter
3 ea Eggs
1/2 cup All purpose flour
1/2 cup Milk

INSTRUCTIONS

1. Pre-heat oven to 425°.
2. Whisk together milk and flour until smooth, then whisk in the eggs. Set aside.
3. Add butter to 8" cake pan (or 3 individual heat-proof dishes) and place in oven to melt butter.
4. Once all butter is melted, swirl pan to distribute butter over bottom of pan, pour in batter and bake for 15 minutes, then turn oven temperature down to 350° and bake for another 10-15 minutes, or until pancake is really puffed up and crispy on the outside.
5. Remove from oven, serve immediately with your favorite topping.

Yields: 3 Servings

notes: Can also be baked in individual ramekins or oven safe dishes.