



AN ORIGINAL HOLIDAY RECIPE

Executive Chef

David Thornton

Pannekaker

Rolled Pancakes

A NOTE FROM DAVID

These Rolled Pancakes are called "**Pannekaker**" by our arctic friends. They are flatter than traditional American pancakes but thicker than a crepe. While they are usually served rolled and topped with jam, I sometimes use them like sweet crepes. I think they're a wonderful vessel for Nutella or your favorite nut butter and banana. You can fill them with whipped cream and top them with berries. Any combination you can think of will work with these. They're very versatile, simple, and pretty.

Plus, they literally take ten minutes to make and can be pulsed all together in a blender.

INGREDIENTS

1 1/2 cups whole milk
3 large eggs
1 tablespoon sugar
1 tablespoon melted butter
1/2 tsp vanilla extract
1 cup all purpose flour

Butter (or non-stick spray) for the pan

DOUGH INSTRUCTIONS

In a bowl with a whisk (or in a large blender), beat milk and eggs together. If using a blender, pulse the mixture rather than constant blending. Add sugar, melted butter, vanilla, and flour and mix completely until the batter is smooth.

On medium heat, melt butter on a flat, non-stick pan. Pour a ladle of batter onto the pan and spread it thinly and evenly.

After approximately one minute, flip the pancake gently with a spatula. Cook on the other side for about 30 seconds. Remove from heat and roll and/or fill the pancake. Repeat.

Number of pancakes will vary depending on size. I usually make six rolled pancakes from one batch this size.