

Swedish Pancakes

(Lapper and Ohukkaat in Finnish; Lapper and Plättar in Swedish)



These pancakes are traditionally served with lingonberries or lingonberry preserves. Swedish cooks use a special cast-iron pan called a plättpanna, which has seven shallow depressions, three inches in diameter.

½ cup flour

1 tablespoon sugar

¼ teaspoon salt

1 cup milk

½ cup heavy (whipping) cream

3 eggs

2 tablespoons butter, melted

Sour cream and lingonberry, strawberry, or raspberry preserves

Combine the flour, sugar, and salt in a mixing bowl. Stir in the milk, cream, eggs, and melted butter and blend until smooth. Brush the griddle with butter and place it over medium-high heat. To form each pancake, drop 1 tablespoon of batter onto the griddle. After 1 to 2 minutes, when the edges begin to brown, turn each pancake over with a narrow spatula and cook the other side for 1 to 2 minutes, or until golden.

Serve immediately with sour cream and preserves.

4 to 6 servings

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