ULLAHOLM
SCANDINAVIAN STYLES

Mormor's Swedish Pancakes

1 cup of all-purpose flour
2 tablespoons sugar
0.5 teaspoon salt
0.5 tablespoons ground cardamom
2 cups of whole milk
3 large eggs
4 tablespoons of melted salted butter
1 tablespoon of vanilla extract
Lingonberry jam & crispy bacon

SCAN ME
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1. Mix flour, sugar, salt, & cardamom in a bowl.
2. Pour half of the milk, stir and whip it until you have a nice batter.
3. Pour the rest of the milk, add the eggs, melted butter, vanilla extract, and stir with love until your batter is even and golden.
4. Put your stove on not too hot but still able to sizzle. Start your pan (non-stick crepe pan is best) by putting a small piece of butter (just before the first pancake) before you continue with 1/4 cup batter per pancake.
5. When the pancake is hardened on the upper side it's time to flip it.
6. The pancake is finished when the second side is lightly browned and it is evenly cooked with slightly crispy edges.
7. Keep your finished pancakes on a plate on low heat in the oven with tin foil on top. Serve with lingonberry and crispy pieces of bacon. Make rolls and then cut it into small mouth sized pieces. Enjoy!!

-Petter Mazzetta