

# Swedish Pancakes



## Ingredients

Serves: 4

4 extra-large eggs, separated  
125g plain flour  
1/2 teaspoon salt  
2 tablespoons caster sugar  
250ml milk  
3 tablespoons soured cream  
4 egg whites  
3 tablespoons vegetable oil

## Preparation

1. In a medium-size mixing bowl, beat egg yolks until thick. Sieve flour, salt and sugar into a separate bowl. Add this mixture and the milk (incrementally) to the egg yolks. Stir in the soured cream.
2. In a medium-size mixing bowl, beat egg whites until stiff. Fold them into the batter.
3. Heat frying pan over high heat. Place a small amount of oil in the pan and pour on about 1 tablespoon of batter. Spread the batter out evenly. Brown the pancake on one side. Flip over when bubbles appear on surface. Brown on the other side. Repeat process with remaining batter.
4. Serve warm with fruit and cream.



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