

## Pancakes with lingonberries

Serves 7-8

### INGREDIENTS FOR THE PANCAKES:

- 3 eggs
- 200g flower
- 1 pinch salt
- ½ l milk
- butter or oil
- cinnamon sugar for the finishing touch

### INGREDIENTS FOR THE FILLING:

- 100g ready-to-use lingonberry compote
- 2 tablespoons apple syrup
- 2 tablespoons crème fraiche

### PREPARATION:

Mix the compote, apple syrup and crème fraiche. Mix the flower with the salt in a bowl and add the eggs. Add about 2 dl milk and mix and stir with a whisk or a mixer until smooth. Pour the remaining milk in the batter while stirring. Heat the butter or oil in a frying pan. Scoop batter into the pan so that the bottom is covered. Bake the pancake at a moderate temperature until the bottom is light brown. Turn the heat to low and wait for the top of the pancake to dry (2-3 min.). Flip the pancake and bake the other side nice light brown as well (½ – 1 min.). Slide the pancake onto a plate and cover with the filling. Fold the pancake and sprinkle with the cinnamon sugar. Bake the other pancakes the same way.

