

Puff Pancakes - Serves 6-8

Ingredients

2 Tablespoons butter
6 eggs
1 cup milk
1 tsp vanilla
1 cup flour

Kitchen Tools

Two 9-Inch Pie pans
Blender or rotary beater

Cinnamon/Sugar Mixture

1 teaspoon cinnamon
2 tablespoons sugar

Directions

1. Preheat oven to 450 Degrees.
2. Place 1 Tablespoon butter in each glass pie pan.
3. Place glass pie pan in oven to melt butter. When melted, remove and swirl butter to coat sides. **CAUTION: PANS WILL BE HOT!!**
4. Add milk, vanilla and eggs to blender and blend until combined.
5. Add flour to milk/egg mixture and blend until frothy.
6. Pour mixture evenly into the 2 pie pans with melted butter.
7. Sprinkle each with cinnamon sugar mixture.
8. Bake for 15-17 minutes **WITHOUT PEEKING!**

Be sure there are no racks above - they may rise up to 6 inches.

Serve with cooked apples, berries, syrup and/or whipped topping. ENJOY!