

# **Pannukakku - Finnish Pancakes For Weekend Breakfast**

## **Ingredients:**

Difficulty: Easy

(makes 1 big pancake in 25x35 oven dish. Good for 4-6 people.)

150 gr. all-purpose flour

1 tsp baking powder

2 tbsp granulated white sugar

a pinch of salt

4 eggs

6 dl. milk

1 tsp ground cardamom (This is my addition. It is not put in this pancake traditionally, but I find cardamom adds a nice touch.)

about 25 gr. melted butter

To serve:

jam (I used fig jam)

fresh fruits, like berries

powdered sugar

cream

## **Instructions:**

1. In a big mixing bowl, put flour, baking powder, sugar and salt, whisk.
2. Make a well in the middle of flour mixture, put 4 eggs in the middle and whisk thoroughly.
3. Add milk and cardamom and continue whisking until all ingredients are incorporated. Cover the bowl with stretch film and let it sit for 30 minutes.
4. Preheat the oven to 180C and cover the base and sides of your oven dish with melted butter.
5. Pour the batter in the oven dish and put the dish in the oven, in upper rack. Bake for 35-40 minutes, until it rises a little and surface gets golden brown. Serve with toppings of your choice. Enjoy!