

Swedish Pancakes

3 eggs
1-1/4 cups milk or milk alternative
3/4 cup Lentz Organic
Whole Grain Einkorn Flour
1 T sugar
1/2 tsp salt



Beat eggs till lemon-colored. Stir in milk.

Whisk together dry ingredients. Add to egg mixture and stir until smooth.

Drop by 1/4 cups onto moderately hot buttered griddle. Turn pan to spread batter evenly. Flip when you see bubbles on the sides and cake appears firm. The cooking time is pretty quick. Don't let them burn!

Roll up some jam and sprinkle with powdered sugar for a delicious treat!

For a savory version, add less or no sugar.

Courtesy of Lentz Spelt Farms and Resurgent Grains. Go to www.resurgentgrains.com to purchase Lentz Organic Whole Grain Einkorn Flour.