

Grandma Nygaard's Thin Pancakes

Ingredients

4 eggs

1 and ½ cups flour

2 cups milk, divided

Toppings: butter, jam, syrup,
brown/white sugar, sausage or bacon

Directions

1. Beat eggs until light yellow. Add flour and ½ cup of milk. Mix well until there are no lumps.
2. Add remaining milk a little at a time. You want a fairly thin batter.
3. Spoon about ¼ cup of the batter onto a hot, greased frying pan. Tilt pan to spread and fry on medium heat until the surface appears dry. Flip to fry the other side.
4. Top with desired items. We all start with butter, then the possibilities are endless: jam, syrup, brown/white sugar - even sausage or bacon! Then roll up (or cut) and enjoy.