

# Pannukakku (Finnish Pancakes)



*Lane learned how to make this thicker version of a German pancake on his mission to Finland. Anna loves to make these and once made a cooking video while making these when she was young. I need to find that video!*

*The biggest challenge in writing down this recipe is that Lane doesn't measure when he bakes, so replicating his delicious results can be tricky!*

6 tablespoons butter

Preheat oven to 425°F convection (450°F non convection). Put 3 tablespoons butter into each of two 9" x 13" Pyrex dishes (or other similar baking dishes with sides). Remove pans as soon as butter is melted—this doesn't take long, so keep an eye on them. Pans will be hot! Turn pan so that the melted butter spreads into each corner and covers the pan. Set pans aside. Then blend all these next ingredients in a blender or in a bowl with a hand blender or whisk:

1-2 cups unbleached flour  
4 cups milk (Lactaid)  
12 eggs  
1/3 cup sugar  
1 teaspoon salt

Pour half of batter into one pan and the rest into the other. Bake for 15-25 minutes, or until the sides are risen and the pancakes are golden brown.

*Serving suggestion: Serve with any of the following: lemon juice, powdered sugar, lingonberry jam, or fresh fruit. You might want to cut this recipe in half or in quarter, depending on your family size! This made two thick, 9" x 13" pancakes and served 8 people (adults and teens) when I recorded the recipe.*