

Egg Cakes

From – David Mecklenburg

This is a family recipe from Ruth (Johnson) Schneider whose parents were from Norway. I use a blender at it makes light work of everything. Grandma used a spoon, and they came out perfect every time.

4 large eggs
1 Cup of flour
1 Cup of Milk

Whisk the eggs with the milk then slowly blend in the flour. Mix until well blended. Heat a saucepan with a little melted butter to cover the pan. Pour in enough batter to cover the bottom of the pan in a very thin layer, think crepes. Just as the top side becomes solid flip the cake and cook for a few seconds. Remove from the pan and while still warm butter and sugar one side then roll up. Cut it in half and serve. You can substitute the butter and sugar for many things like jams. A family favorite is Lingonberry jam.