



Szilvia's Little Kitchen

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Hungarian Pancake

SIMPLE RECIPE

Ingredients

- 250 gr flour
 - 2 eggs
 - 300 ml milk
 - 250 ml soda water
 - 3 tbsp oil
 - 2 ml vanilla essence
 - 2 ml lemon essence
 - 2 ml rum essence
 - 2 tsp baking soda
 - oil for frying
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- Filling: apricot or any other jam, Nutella, walnuts

Directions

1. Mix all ingredients well with a hand whisker
2. Prepare a flat medium fry pan, and reheat on medium heat
3. Spread oil on the pan, heat in on
4. With a ladle pour one spoon on the pan and move around the flat the mixture over the pan
5. Fry for 3-4 minutes, with the spatula, turned over for the other side. If it is still sticking in the pan, fry it for 1-2 minutes.
6. Fry the other side for 1-2 minutes and flip it on one plate.
7. Spread the filling over half of the pancake and roll it on.
8. You can serve it with icing sugar, fresh fruits, and whipped cream.
9. ENJOY IT :)

