

## OVEN PANCAKES



### ***INGREDIENTS:***

1/2-CUP FLOUR  
1/2-CUP MILK  
2 EGGS  
PINCH OF SALT  
1/4-cup butter (4 tbsps.)  
Assorted Fruits (in season)

### ***DIRECTIONS:***

1. PRE-HEAT OVEN TO 425°
2. COMBINE FLOUR AND MILK IN A SMALL MIXING BOWL; MIX WITH FORK JUST UNTL BLENDED (BATTER WILL STILL BE LUMPY).
3. STIR IN EGGS AND SALT.
4. MELT BUTTER IN MICROWAVE AND POUR IN PAN.
5. POUR BATTER IN PAN.
6. BAKE FOR 15 MINUTES.
7. SPRINKLE WITH; LEMON JUICE AND POWDERED SUGAR SERVE WITH MAPLE SYRUP AND FRUIT IN SEASON.

**NOTE:** Pancakes will puff up and fall shortly after removing from oven.

***YIELD: 4 SERVINGS***