

## How to Make Easy Pannekoeken

Pannekoeken are easy—as easy as a pancake. In fact, there is less prep time than with pancakes—mix the batter and stick it in the oven. (In our test kitchen with the ingredients sitting on the counter, we were 2 1/2 minutes to the oven.) They are great without toppings and sublime with toppings.



No matter how you top your pannekoeken, there are several easy steps that make them almost foolproof:

1. Place one-half cube of butter in a Dutch Baby pan or an ovenproof skillet with rounded sides.
2. Preheat your oven to 400 or 425 degrees depending on the recipe. Put the rack in the center, not the top, shelf. When you turn the oven on, place the pan with the butter in the oven. When the oven reaches 250 degrees the butter should be melted. Remove the pan from the oven.
3. Whisk the eggs and the salt in a medium bowl. Add the milk. Whisk in the flour until nearly smooth. Your batter is now ready.
4. Pour the batter into the pan.
5. Bake. Add toppings if desired. Serve hot.

Be sure and use a whisk for mixing. A whisk will remove the lumps much quicker than a spoon or spatula.

## Care of your pannekoeken pan:

For proper functioning of your pannekoeken pan, the surface must remain smooth and slick so that pannekoeken do to stick.

- Do not use metal utensils on your pan. Use only nylon, silicone, or rubber utensils.
- Do not use the pan on the stovetop. Concentrated heat may reduce the life of the surface coating.
- Wash with soap and water in the sink. Do not wash in the dishwasher

## Everyday Dutch Pannekoeken

This pannekoeken is designed for an 11 to 12-inch Dutch baby pan or a skillet with rounded sides. This is a five ingredient--five step recipe that really goes together quickly.

1/4 cup butter  
3 large eggs  
1/8 teaspoon salt  
3/4 cup milk  
3/4 cup all-purpose flour

### Directions

1. Place the butter in a pannekoeken pan or an ovenproof skillet with rounded sides.

2. Preheat your oven to 425 degrees. Put the rack in the center, not the top, shelf. When you turn the oven on, place the pan with the butter in the oven. When the oven reaches 250 degrees the butter should be melted. Remove the pan from the oven.
3. Whisk the eggs and the salt in a medium bowl. Add the milk. Whisk in the flour until nearly smooth. Your batter is now ready.
4. Pour the batter into the pan.
5. Bake for 15 to 18 minutes or until the top starts to turn golden brown. Serve hot with your favorite syrup or other toppings.

## Pannekoeken Ideas

**Pannekoeken makes an excellent canvas for your imagination.** Here are some suggestions to get you started. You can make these recipes in an ovenproof skillet but they are more fun with a quality, Pannekoeken Pan. These recipes are available at [www.preparedpantry.com](http://www.preparedpantry.com)

- Traditional Pannekoeken
- Apple and Bacon Pannekoeken
- Gluten-free Dutch Pannekoeken
- Blueberry and Cream Cheese Pannekoeken
- Strawberry Banana Pannekoeken
- German Apple Pannekoeken
- Apple and Bacon Pannekoeken
- Autumn Apple Pannekoeken
- Fruit-Filled Pannekoeken
- Chocolate Banana Cream Pannekoeken
- Fresh Strawberry Cream Cheese Pannekoeken
- Sausage, pears, and dried cherries
- Traditional (with sautéed apples in brown sugar and cinnamon)
- Apples and sausage
- Blueberries and cottage cheese
- Bananas and pecans
- Peaches and honey raisin sauce

## Savory Pannekoeken found at The Pannekoeken Huis

*Compliments of The Pannekoeken Huis, Maplewood, MN*

### **Rotterdam Pannekoeken**

Made with gouda cheese, green peppers, onions, mushrooms and a choice of meats. Topped with fresh tomato slices and hollandaise sauce.

### **Meat and Vegetable Pannekoeken**

Made with green peppers, onions, mushrooms, broccoli, water chestnuts, peapods, and a choice of ham or bacon. Topped with gouda and cheddar cheese.

### **Dutch Pot Pie Pannekoeken**

Made with vegetables, turkey, and mashed potatoes. Topped with gouda and cheddar cheese. Served with brown gravy.

### **Fresh Vegetable Pannekoeken**

Made with green peppers, onions, mushrooms, broccoli, water chestnuts, peapods, and tomatoes. Topped with gouda and cheddar cheese.

### **Shepard's Pie Pannekoeken**

Filled with green peppers, onions, black olives, mushrooms, and ground beef. Topped with mashed potatoes, gouda, and cheddar cheese. Served with brown gravy.

### **Southwest Pannekoeken**

Filled with taco-seasoned ground beef and cheeses. Topped with diced tomatoes, onions, green peppers, black olives, and tortilla chips. Served with sour cream and salsa.