

# How to Make Swedish Pletts

## Classic Recipe

2 eggs  
2 cups of milk  
1 tablespoon of sugar  
1 1/2 cups of flour (all purpose)  
1 teaspoon of salt

1. Beat the eggs until light and fluffy and add the milk.
2. Gradually add flour, salt and sugar.
3. Heat pan slowly to medium heat and brush with melted butter.
4. Stir batter well. There should be no lumps.
5. Add 1 tablespoon of batter into each indentation. Cook until golden brown.
6. Serve with lingonberry jam or your favorite jam or syrup. Top with powdered sugar & whipped cream.



## Variations

- **Strawberry Pletts:** Top with fresh, sliced strawberries and vanilla cream syrup.
- **Banana Pecan Pletts:** Add a scoop of pecan pieces (as desired) and top with banana slices and cinnamon cream syrup.
- **Chocolate Pletts:** Add 1/4 cup of cocoa powder and reduce the flour by 1/4 cup (your total amount of flour would be 1 1/4 cup.)
- **Flavors:** Add a teaspoon of your favorite “warm” flavor: vanilla, caramel, brown sugar, butterscotch, butter rum, or others.

## Heirloom Recipe

3 eggs  
1 cup of milk  
1 1/2 cups sifted flour  
1 tablespoon sugar  
1/2 teaspoon salt  
1/2 cup cream  
2 tablespoons melted butter  
Lingonberry jam or maple syrup  
Confectioner's sugar (optional)

1. Beat the eggs until very light and airy.
2. Add half of the milk to the eggs.
3. Sift flour with sugar and salt.
4. Fold the dry ingredients into the wet ingredients.
5. Add cream, butter, and remaining milk.
6. Add 1 tablespoon of batter into each indentation. Cook until golden brown.
7. Serve with lingonberry jam or your favorite jam or syrup. Top with powdered sugar & whipped cream.