

Fläsk Pannkaka (Pork Pancake)

Ingredients

- 2 cups flour
- 1/4 cup sugar
- 1/4 tsp salt
- 1 tsp baking powder
- 1 egg, well beaten
- 1 quart milk
- 1/2 pound fresh pork
- Salt and pepper to taste

Instructions

1. Cut pork into small, thin pieces and fry slightly in a large baking pan.
2. Remove pork from pan.
3. Sift together flour, sugar, salt, and baking powder.
4. Add beaten egg to milk, then blend with dry ingredients.
5. Add the batter to the grease remaining in the baking pan.
6. Season pork lightly with salt and pepper and place on top of the batter.
7. Bake uncovered in a moderate oven (350°F) for about an hour.
8. Serves 6 to 8.

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(pork pancake)

CUT pork into small, thin pieces and fry slightly in a large baking pan. Remove pork from pan and to the grease add a batter made as follows: Sift together flour, sugar, salt, and baking powder. Add beaten egg to milk and then blend with dry ingredients. Place pork, slightly seasoned with salt and pepper, on top of the batter. Bake uncovered in a moderate oven (350° F.) for about an hour. Serves 6 to 8.

2 cups flour
¼ cup sugar
¼ teaspoon salt
1 teaspoon baking powder
1 egg, well beaten
1 quart milk
½ pound fresh pork

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