

# Yummy Oven Pancakes

## Ingredients:

2 eggs

½ cup flour

½ cup water or milk

Pinch of salt

Butter or oil – coat baking dish with

Toppings: Fruit and/or maple syrup



## Directions:

Use a baking dish with at least 2 inch sides. A cast iron skillet or a pie plate works great!

1. Preheat oven to 375 degrees.
2. Rub oil or solid butter on bottom and sides of your baking dish.
3. Mix the first 4 ingredients together with a fork, batter should be smooth. Do not use a mixer. You don't want to over work the batter.
4. Pour the batter into the greased baking dish.
5. Put in 375 degree oven and bake between 10 and 20 minutes. Be sure to keep an eye on it so it doesn't burn.

When done, the pancake will be puffed up and golden brown on top.

Take out of the oven and enjoy! Add your favorite fruit topping (strawberries, blueberries, sliced apples with cinnamon etc.) and finish with maple syrup.



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