

## **Pancakes with compote**

### **INGREDIENTS**

50 g butter  
80 g of sugar  
pinch of salt  
4 eggs  
250 g flour  
375 ml of milk  
Butter or margarine for frying

### **PREPARATION**

Warm up the butter.  
Mix the warmed butter with the sugar and salt.  
Beat the 4 eggs one after the other.  
If someone wants, the eggs can be separated into egg yolks and egg white.  
Here the egg white is then beaten until stiff and finally folded in.  
Sprinkle the flour into the mixture and mix with the milk.  
Now the egg whites would be carefully folded in, the dough becomes loose and airy.  
Put the fat (butter or margarine) in the pan,  
let it become liquid and  
Pour in 1 ladle of batter.  
When the batter has a firm edge in the pan  
the pancake should be turned.  
This is repeated until the dough is used up.  
There are sweet and salty versions of pancakes.  
In the salty version, bacon or boiled ham is fried in the batter.  
With the sweet variant, fruit can also be baked.  
Then I add 10 g of baking powder to the batter.

### **COMPOTE**

Serve with homemade pear compote.

The pancakes with homemade compote are ready.

Have fun cooking!

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### **BAKEMANIA AND COOKMANIA**

SUSANNE is a trained housekeeping manager and cook.

She has been working in this profession for many years. Immediately after

completing her apprenticeship, she worked at the Hilton in Mainz and for a short time in Switzerland before SUSANNE returned to her home country in Schleswig-Holstein and then became housekeeper in Heikendorf.

SUSANNE bakes and cooks with passion.