

## **Puff Pancake**

Family Friendly

Low Added Sugar - Vegetarian



• 1/2 cup low fat milk

Optional: Top pancake with yogurt and fruit of your choice.

## Directions

- 1. Preheat oven to 400°F.
- 2. Place butter in a 9-inch pie plate; heat in oven until butter is melted, 2-3 minutes.
- 3. Meanwhile, in a small bowl, whisk eggs, milk, and salt until blended; gradually whisk in flour.
- 4. Remove pie plate from oven; tilt carefully to coat bottom and sides with butter. Immediately pour in egg mixture.
- 5. Bake until pancake is puffed and browned, 18-22 minutes. Remove from oven; serve immediately.

