

# Finnish Oven Baked Pancake

A great easy to make weekend breakfast

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## INGREDIENTS

(makes 8 pieces)

- 180g (1 ½ cup) all purpose flour
- 1 tbsp sugar
- 3-5 cardamom pods
- ½ tsp salt
- 50g (3 tbsp) butter
- 500ml (2 ¼ cup) milk
- 2 eggs



## DIRECTIONS

1. Start by melting the butter and allowing it to cool slightly.
2. Grind the cardamom pods until they are powder like.
3. In a medium bowl combine flour with sugar, salt and cardamom. Whisk shortly.
4. Add butter to milk. Break the eggs into a small bowl and whisk to break the structure.
5. Add the eggs to the dry ingredients and mix shortly. Then add a little liquid ingredients and whisk until you have a smooth thick paste. Add the rest of the liquid slowly whisking as you are adding to get a smooth batter. Leave the batter to proof for 30 minutes at room temperature.
6. Cover a 34 x 24 cm (13 x 10 inch) oven proof baking dish with parchment paper and pour the batter over.
7. Bake in the middle shelf of the oven at 225°C (435°F) bottom top heat for about 30 minutes or until beautifully golden.
8. Remove from the oven and allow to cool completely before serving.
9. Serve with a topping of your choice. Enjoy!

TIP. Can be made ahead of time and stored in the fridge. If storing in the fridge, allow to cool completely and the store in an airtight container. Last for a couple of days in the fridge.