

# Pancakes

## Ingredients

- Allspice: 2/3 teaspoon
- Butter: 1/2 tablespoon
- Eggs: 2 (medium sized)
- Flour: 200g
- Milch: 200ml
- Nutmeg: 1 pinch
- Salt: 1 pinch
- Sparkling Water: 1 Dash
- Sugar: 40g

## Steps

1. Create a dough using flour, milk and eggs.
2. Add sugar, salt and sparkling water.
3. Check the dough's consistency. You should be able to pour the dough into the pan smoothly. If it is too thick, add some more milk. If it is too thin, add some more flour.
4. Add allspice and nutmeg, powdered.
5. Heat your pan to medium heat.
6. Add butter to the pan and add your dough.
7. Fry to your liking.

## Dips – suggestions

- Apple sauce
- Cowberry sauce