



Organic Farmer Magdalena Serves: Apple Pancakes.

Preparation: 15 minutes

Difficulty: Easy

Ingredients (4 portions)

- ½ l milk
- 300 g flour
- 1 pinch salt
- 3 eggs
- 2 Gala
- cinnamon to taste
- sugar to taste
- oil and/or butter for baking
- icing sugar for dusting

Preparation

Mix the milk and flour to make a smooth batter and add salt. Add the eggs and gently combine so that the pancakes stay loose in texture.

Peel the apples and slice finely. Cut the slices into bite-sized pieces and mix to taste with cinnamon and sugar. Add to the batter and gently combine.



Heat plenty of oil and a little butter in a frying pan. Pour in the pancake batter, cook until golden yellow on the underside and then tear into pieces using a spatula or wooden spoon. Repeat the process 3 or 4 times depending on the size of the pan. Dust with icing sugar and serve with a smile.

Magdalena's suggestion

These pancakes taste particularly good with peach compote and redcurrant jam. Yum!