

RIE-EJA

[scrambled pancakes]



3-4 servings



30 minutes

INGREDIENTS

Large Recipe

- 5 eggs
- 2 cups milk
- 2 cups flour
- 1 tsp salt
- 1 tsp baking powder

PREPARATION

- In a medium-sized bowl, whisk eggs; add milk, flour, salt, and baking powder. Mix until well combined.
- Heat skillet on medium-high; add 1/2 tbsp of oil. Pour in mixture.
- Cook until the bottom is golden brown; turn and break apart with a flipper to resemble scrambled eggs.
- Cook until all sides are browned, stirring occasionally.
- Serve hot with your favorite side or syrup for scrambled pancakes.

Our favorite side is beans, drumsticks, or farmer sausage.