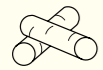


GRIDDLE CAKES

"KRABELURER"



Swedish torch



6-7

MAKES 12 PIECES

- 2 eggs
- 2 tbsp. sugar
- 1 cup (300 ml) whole milk
- 1 cup (250 ml) wheat flour
- 1 tsp. baking powder
- 3 tbsp. (50 g) butter for frying
- 1 cup (100 g) raspberries
- 1 cup (100 g) blueberries
- 1 small bunch of mint
- more sugar as desired

Krabbelurer is Swedish vernacular for a kind of thick pancake that the outdoorsy Swedes often cook over an open fire. I first encountered them when I accompanied my oldest son to a boy scout meeting, and I loved them instantly. So did our kids, needless to say. For this recipe, I used a Swedish torch, but you can easily use one of the other campfires as well, such as a log cabin fire.

—Nicolai

Light the Swedish torch and allow the flames to settle.

Meanwhile, prepare the batter. Whisk eggs and 2 tbsp. of sugar until airy, add milk and stir together. Mix flour and baking powder and whisk together with the eggs and milk.

Sprinkle as much sugar as you think is appropriate. I put about 1 cup (200 g) out on a dish and turn raspberries, blueberries, and mint leaves in it.

Put a pan on the fire and let it heat through. Add the butter and let it sizzle. Use a tablespoon to drip the batter into the pan, and fry each cake golden on one side. Turn and fry until golden on the other side as well. Immediately place the griddle cakes in the dish with sugar and berries and flip them a few times so they are well covered with sugar.

Eat them by folding a *krabbelurer* like a taco with some berries and mint in the middle. This is not the traditional Swedish way, but it sure tastes good!

