

- Apple -
3 1/2 c. flour
4 eggs
1/4 c sugar
3 c. milk
1/4 c. butter
2 oz. yeast
a little crushed cardamon-
grated rind of lemon.
1/2 t. salt

Cream yolks and sugar until white. In another bowl mix flour and milk. Add in the creamed yolks and sugar, thereafter melted butter grated lemon rind, cardamon and salt. Finally add in yeast previously dissolved in a little warm milk. mix well and fold in the stiffly beaten egg whites. Set aside and let rise for 1 hr. Pour batter into a jug. Butter pan then pour a little batter in. Brown, turn with knitting needle and brown on other side. Serve hot with sugar and apple jam to taste.

We got this recipe
in Denmark -