

PIE PANCAKES

Preheat oven to 450 degrees. Makes 3 -9 inch pancakes.

1 cup flour
3/4 teaspoon salt
1/2 teaspoon baking powder
3 eggs, slightly beaten
1 1/2 cups milk

Sift dry ingredients. Add eggs and milk; beat well. Divide batter evenly between 3 buttered and floured 9-inch pie pans.*** Bake in a preheated 450 degree oven for 10 minutes, until done and edges are brown. Pancakes may puff in oven but will flatten when they come out. This is normal. Remove pancakes from pans to a serving tray. Fill 1/2 of each pancake with filling of choice, fold over, and serve hot.

To freeze: Cool pancakes completely. Place waxed paper or Saran Wrap between pancakes and then wrap for freezing. Defrost and heat in oven or microwave.

Filling suggestions:

Use canned pie filling. Heat. Place on 1/2 of each pancake. Fold over and sprinkle tops of pancakes with powdered sugar.

Sauteed Vegetables: Use any combination of desired veggies. I like to use onions, celery, sliced mushrooms, and zucchini. Sauté in butter or margarine until tender crisp. Spoon onto 1/2 of each pancake. Fold over and sprinkle tops of pancakes with grated cheese. Leftover ham or crumbled, cooked bacon may be added.

Thinly spread peanut butter and jelly on entire pancake. Roll pancake like a crepe. Sprinkle with powdered sugar OR slice in 1 inch slices and serve little "snail" pancakes.

Also great with butter and syrup or butter and cinnamon sugar.

***Instead of buttering and flouring pie pans, you can use Baker's Joy or Pam's Baking spray. These are oil and flour sprays. Quick and easy.

Budget really tight? Stretch the batter between 4 pie pans instead of 3. Keep an eye on them as they may not need quite as long a baking time.

Want to gourmet them up a bit? To the batter add 1 cup wild rice, (This is one cup cooked rice. Make sure rice is cooled before adding to batter.) 1/4 teaspoon basil, 1/4 teaspoon oregano, 1/8 teaspoon marjoram. Definitely divide this into 4 pie pans and bake as above. Use vegetable filling above or fill with very thin slices of hot roast beef, fold over, and serve with gravy. Depending on filling, these pancakes can be used as a main dish, a side dish with dinner, a breakfast, or a dessert. Served on a large oval or rectangular tray, they make a beautiful, impressive dish.