

Apple Pfannekuchen-from The Frugal Girl
makes one 9-inch pancake

2 tablespoons butter

2 eggs

3/8 cup (6 tablespoons) flour

1/4 teaspoon salt

3/8 cup (6 tablespoons) milk

1 medium apple, peeled and sliced

2 tablespoons sugar

1/4 teaspoon cinnamon

Place butter in a 9-inch pie plate, and place in oven. Heat oven to 400 F.

In a medium bowl, beat eggs, flour, and salt together until smooth. Whisk in milk.

Combine 2 tablespoons sugar and 1/4 teaspoon cinnamon.

Remove pan from oven when butter is melted. Place apples in pan, sprinkle with cinnamon sugar mixture, and pour egg mixture over top.

Bake for 18-20 minutes or until puffed and brown.

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