**Swedish Pancakes (Plättar)**

Makes five dozen 3-inch pancakes

* 1 ½ cups sifted all-purpose flour
* 3 tablespoons sugar
* ½ teaspoon salt
* 3 eggs
* 2 cups milk
* 2 tablespoons melted butter

Directions:

1. Sift dry ingredients together in a large bowl and set aside.
2. Beat eggs in a bowl until thick and lemon-colored.
3. Beat in milk and melted butter until blended.
4. Add wet ingredients to dry ingredients and beat until smooth.
5. Heat pan over low heat; it is hot enough when drops of water sprinkled on surface dance in small beads. Lightly grease with butter.
6. For each pancake, spoon about 1 tablespoon batter onto pan (pancakes should be about 3 inches in diameter). Cook each pancake over medium heat until lightly browned on bottom.
7. Loosen edges with a spatula, turn, and lightly brown second side.
8. As each pancake is cooked, transfer to a heated plate. Arrange pancakes in a circle, slightly overlapping each other. Serve with lingonberry preserves and powdered sugar.

Megan’s lesser quantity version

Makes twenty 3-inch pancakes

* ½ cup sifted all-purpose flour
* 1 tablespoons sugar
* 1/6 teaspoon salt
* 1 egg
* 2/3 cup milk
* 2/3 tablespoon melted butter