

OVEN PANCAKES with Mixed Berries

(White Family Fav)

Berry Mixture:

Mixed berries (raspberries, blackberries, blueberries and sliced strawberries
1 Tbsp sugar

Pancake Batter:

8x8 baking pan (glass pyrex dish works best)
4 tsps butter for pan

2 Tbsps butter (unsalted), melted
3 large eggs, at room temperature
½ milk
½ cup all-purpose flour
1 tsp vanilla extract
1 tsp grated orange zest
¾ tsp kosher salt (just use a pinch if you are using salted butter)

Garnish:

Maple Syrup or icing sugar

Preheat oven to 425 F

Gently combine berries and sugar in small bowl and set aside while making pancake.
Place 4 tsps butter in 8x8 glass baking dish and set aside.

Beat eggs in medium mixing bowl till frothy. Add milk and mix till combined.
Slowly add flour, vanilla, orange zest and the 2 Tbsps melted butter till smooth. Whisk
by hand if mixture is lumpy.

Place pan in preheated oven till butter is hot and bubbly – do not let brown (should take
a couple minutes). Swirl butter in dish to cover bottom.

Immediately pour pancake batter in hot dish. Bake for 12 – 14 mins till puffed and lightly
browned.

Serve immediately - spoon berries over each serving and drizzle with syrup or icing
sugar. **ENJOY ☺**