



BIOSÜDTIROL

Organic farmer Magdalena serves: Apple 'Schmarrn' Pancakes

Preparation time: 15 minutes

Difficulty: easy

Ingredients (4 portions)

½ l milk

300 g flour

1 pinch salt

3 eggs

2 Gala

Cinnamon to taste

Sugar to taste

Oil and/or butter for baking

Icing sugar for dusting

Preparation

Mix the milk and flour to make a smooth batter and add salt. Add the eggs and gently combine so that the pancakes stay loose in texture. Peel the apples and slice finely. Cut the slices into bite-sized pieces and mix to taste with cinnamon and sugar. Add to the batter and gently combine. Heat plenty of oil and a little butter in a frying pan. Pour in the pancake batter, cook until golden yellow on the underside and then tear into pieces using a spatula or wooden spoon. Repeat the process 3 or 4 times depending on the size of the pan. Dust with icing sugar and serve with a smile.

Magdalena's Tip:

These pancakes taste particularly good with peach compote and redcurrant jam. Yum!