



## Apple Puffed Pancake

7 eggs  
1 c milk  
1 c flour  
3 tbl sugar  
1 tsp vanilla  
½ tsp salt  
¼ tsp cinnamon  
¼ lb butter or margarine  
2 apples, peeled and thinly sliced  
2-3 tbl brown sugar

Preheat oven to 425. In a blender or large bowl, mix eggs, milk, flour, sugar, vanilla, salt and cinnamon until blended. If using a mixer, batter will remain slightly lumpy. Melt butter or margarine in a 12-inch fluted quiche dish or a 13x9 baking dish in oven. Add apple slices to baking dish. Return to oven until butter or margarine sizzles. Do not let brown! Remove dish from oven and immediately pour batter over apples. Sprinkle with brown sugar. Bake in middle of oven 20 minutes or until puffed and brown. Serve immediately. Makes 6-8 servings.