

Ukrainian Thin Pancakes

From *Cooking for Life: Recipes from around the World*

by the English Language Program of the International Institute of Minnesota

Ingredients

- 2 cups flour
- 2 eggs
- 2 cups water
- 2 cups milk
- 2 Tablespoons vegetable oil
- 1 Tablespoon sugar
- 1 teaspoon sugar
- 1 teaspoon baking soda
- 1 teaspoon vinegar
- 1/2 teaspoon salt

Filling options:

Jam, sour cream,
vegetables, meat, caviar



Directions

1. Beat the eggs with salt and sugar.
2. Pour in the water and stir.
3. Add flour and mix thoroughly.
4. Add milk, baking soda and vinegar. Mix until smooth.
5. Add vegetable oil. The batter should be liquid and easily poured.
6. Preheat the skillet (preferably cast iron).
7. Pour a thin layer of batter onto the hot cast iron.
8. Cook until set, then flip.
9. Serve warm.



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