THE J.M. SMUCKER Co

# Berry Oven Pancake

| Prep Time | Cook Time | Serves | Difficulty |
|---|---|---|---|
| 15 mins | 20 mins | 8 | N/A |

## Ingredients

- 3 tbsp (45 mL) butter
- 4 eggs
- 1 cup (250 mL) **Carnation**® Regular or 2% Evaporated Milk

  Evaporated Milk
- 1/2 tsp (2 mL) grated lemon zest
- 1 cup (250 mL) **Robin Hood**® Original All Purpose Flour

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- 2 tbsp (30 mL) granulated sugar
- 1/2 tsp (2 mL) salt
- 4 cups (1 L) mixed berries
- Ground nutmeg
- sifted icing sugar

## Directions

**Step 1:**

Preheat oven to 425°F (220°C).

**Step 2:**

Divide and spread butter evenly into bottoms of two 9" (23 cm/1 L) pie plates. Place pie plates in oven while preparing batter.

**Step 3:**

Place eggs, evaporated milk and lemon rind in blender. Mix well.

**Step 4:**

Add dry ingredients and blend until smooth.

**Step 5:**

Pour batter into hot butter in pie plates, dividing evenly.

**Step 6:**

Bake in preheated oven for 20 minutes or until puffed and golden.

**Step 7:**

**Fill** immediately with mixed berries. Sprinkle with nutmeg and icing sugar.

**Step 8:**

Cut into wedges and serve immediately.

## Images

