



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

