

### Max's Swedish Pancakes

2 Eggs

4 Cups Milk

4 Tablespoon Butter, Melted

½ Teaspoon Salt

1 Tablespoon Sugar

2 ½ Cups Floor

Beat eggs, and add milk. Add dry ingredients and stir until smooth. Add melted butter. Let stand one hour, and then beat well. Spoon onto hot no stick griddle.

Max recommends leaving out the egg shells, and recommends not stirring the mixture with your hands. Experiment a little, and make the recipe your own.