

DAVID EYRE PANCAKE

1/2 CUP FLOUR
1/2 CUP MILK
2 EGGS, LIGHTLY BEATEN
4 TBS. BUTTER
2 TBS. CONFECTIONER'S SUGAR (POWDERED SUGAR)
JUICE OF 12 LEMON

IN A MIXING BOWL, COMBINE FLOUR, MILK, EGGS AND NUTMEG. BEAT LIGHTLY. LEAVE BATTER A LITTLE LUMPY.

MELT THE BUTTER IN A 12-INCH SKILLET (OR GLASS BAKING DISH). POUR IN BATTER AND BAKE IN A 425-DEGREE OVEN 15 OR 20 MINUTES, OR UNTIL THE PANCAKE HAS RISEN ABOVE THE PAN AND IS GOLDEN BROWN. SPRINKLE WITH POWDERED SUGAR AND RETURN TO THE OVEN. SPRINKLE WITH LEMON JUICE. THEN SERVE. DAVID EYRE SUGGESTS SERVING WITH JAM OR JELLY, BUT THE PANCAKE REALLY MAKES ITS OWN SYRUP. MAKES 2 TO 4 SERVINGS.

CAUTION: DO NOT DOUBLE RECIPE AND COOK ALL AT ONCE.