



KAISERSCHMARRN

AUSTRIAN SHREDDED PANCAKE

SERVINGS 4 PREP + COOK TIME 1 HOUR

INGREDIENTS

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| 1/8 cup raisins | pinch salt |
| 1/8 cup rum | 1/2 cup all-purpose flour |
| 1/2 cup whole milk | 3 Tbsp. butter, melted |
| 3 small eggs | 1/4 cup confectioners' sugar |
| 1/8 cup white sugar | plum preserves or your choice |
| 1/4 tsp. vanilla extract | |

DIRECTIONS

1. Let raisins soak in rum for 30 mins, then drain. Or save the rum for other purposes (please be responsible though).
2. Beat together the milk, eggs, white sugar, vanilla, and salt. Slowly whisk in the flour and continue whisking until the batter is smooth then add the rum-soaked raisins!
3. Make a hot mess! Melt 2 tbsps. butter in a large skillet over medium heat.
4. Pour the batter into the skillet and cook for 5 minutes until the bottom side is golden brown (that's right, you will need to take little peeks). Then turn the pancake over and cook for another 3 minutes until all sides match golden brown.
5. Rip up the pancake as if it were a group paper that you failed due to a group member not pulling their weight (in other words, just tear the pancakes into bite-size chunks).
6. Drizzle with a bit of remaining melted butter and sprinkle with confectioners' sugar.
7. Turn heat up to medium-high and gently toss the pieces while sugar caramelizes, which should take about 4-5 minutes.
8. Transfer it all to a plate and top with more confectioners' sugar and plum preserves (or set it on the side) and serve!