

KAISERSCHMARREN
(Emperor's Pancakes)

1 cup Sifted Flour
1/4 cup Sugar
1/4 teaspoon Salt
3 Eggs
1/2 cup Milk
1/2 cup Heavy Cream
2 tablespoons Butter, melted
1/2 cup Butter
1/2 cup Raisins, soaked for 30 minutes in a little rum
1 teaspoon cinnamon
1 cup Sugar

Sift flour, sugar and salt together. Using rotary beater, whip eggs until light and frothy; beat in milk and cream and melted butter. Turn flour mixture into beaten egg and still using rotary beater, whip until you have smooth batter. Grease a 6" or 8" skillet with a little butter and when moderately hot, pour in just enough batter to cover bottom of skillet with a paper thin layer. To do this, pour batter, then quickly tilt and rotate pan so batter runs over it evenly. Cook over moderate heat until pancake is golden brown on underside; turn and brown second side. Remove to a heated platter. Continue frying pancakes this way until batter has been used. With two forks, tear pancakes into small pieces, approximately 1" to 1 1/2" squares or rectangles will do. Melt 1/2 cup butter in a 10" skillet and add soaked, well drained raisins and cinnamon. Put cut pancakes into this sauce and sprinkle with 1 cup sugar. Toss lightly over low heat so that it becomes evenly distributed. Do this quickly, as sugar should not melt but retain some of its grainy texture. Serve immediately. Makes 16-20 pancakes.