



Oven Puff Pancakes

$\frac{1}{2}$ cup butter
 $1 \frac{1}{4}$ cups milk
 $1 \frac{1}{4}$ cups flour
1 Tbsp sugar

5 eggs
1 tsp vanilla
1 tsp cinnamon

Melt butter in two 9" glass pie plates in a 425 degree oven. In a medium bowl, mix eggs, flour, milk, sugar, cinnamon and vanilla. When butter is melted and sizzling add batter all at once (half in each pie plate). Bake until puffed and golden brown – about 20-25 minutes. Serve immediately with powdered sugar, syrup or fruit. Enjoy!