

AUSTRIAN KAISERSCHMARRN

Ingredients:

- 4 eggs, separated
- $\frac{3}{4}$ cup flour
- $\frac{1}{2}$ cup milk
- pinch salt
- 1 tsp baking powder
- 2 tbsp granulated sugar
- 4 oz raisins (optional)
- 4 tbsp butter
- powdered sugar to sprinkle over pancakes

Instructions:

- Mix together egg yolks, flour, milk, salt, baking powder and sugar till well mixed. Let batter stand for 10 minutes.
- Beat egg whites until stiff.
- Gently fold egg whites into batter.
- Gently fold in raisins, if using them.
- Melt 2 tbsp butter in a nonstick pan over medium heat. Pour in batter and fry until cooked on bottom.
- Flip pancake, adding 2 tbsp butter, and continue to cook on other side until crispy.
- Using two forks, tear pancake into pieces and continue cooking briefly.
- Dust with powdered sugar and serve with warm applesauce or stewed plums.