

# Ålandspannkaka (Åland pancake)

Serves 6–8 · ~15 min prep + 30–35 min baking



Photo: courtesy of Lambros

## Ingredients

- 1 litre milk
- 1.5 dl mannagryn (semolina)
- 3 eggs
- 1 dl sugar
- 50 g butter, melted
- 1 tsp ground cardamom
- 1 tsp vanilla sugar
- Pinch of salt
- To serve: plum jam/sylt, or raspberry jam, and whipped cream

## Steps

- 1 **Cook semolina porridge.** Bring milk to a gentle boil. Whisk in semolina and a pinch of salt. Cook, stirring, 3–5 minutes until thick. Let cool 5–10 minutes.
- 2 **Heat oven.** 200 °C. Butter an oven dish (about 25×35 cm).

- 3 **Mix batter.** Stir sugar, cardamom and vanilla sugar into the warm porridge. Beat in eggs one at a time, then the melted butter.
- 4 **Bake.** Pour into the dish and bake 30–35 minutes, until golden on top and set in the centre.
- 5 **Serve.** Let cool slightly, cut into squares and serve warm with jam and whipped cream.

## Notes

*Some versions add a little rice porridge instead of semolina, or a few raisins. Cardamom is traditional on Åland, so don't skip it. Good eaten warm or at room temperature.*