

Puffy Surprise Oven Pancakes

Serve these tender oven pancakes with your favorite fresh fruit.

Yield: 4 servings

Ingredients

- 2 eggs
- 1/2 cup all-purpose flour
- 1/2 cup milk
- 2 tablespoons margarine or butter
- 4 cups sliced fruit (*see Tip*)
- 1/2 cup firmly packed brown sugar
- 1 (8-oz.) container dairy sour cream

Directions

Heat oven to 425°F. In medium bowl, beat eggs slightly. Add flour and milk; beat with rotary beater until combined. In oven, melt 1 tablespoon margarine in each of two 9-inch glass pie plates; spread to cover bottom. Pour batter over margarine in pie plates.

Bake at 425°F for 10 to 15 minutes or until golden brown. (Pancakes will form a well in the center and edges will puff up.) Spoon fruit into center of pancakes. Sprinkle with brown sugar and top with sour cream. Serve immediately.

Tip

Any of the following fruits can be used: strawberries, bananas, pineapple, raspberries, peaches and blueberries.