

Super Easy Austrian Breakfast

INGREDIENTS

4 eggs

2 cups flour

500 ml of milk

Pinch of salt

½ tsp baking soda

Vegetable oil

Sugar

DIRECTIONS

In a large bowl, whip up your 4 eggs. Beat them up good so they're nice and fluffy.

In another large bowl, add your flour, salt and baking soda. Mix well.

In the bowl with the eggs add in your milk. In the same bowl, slowly add in your flour mixture. Add a little at a time and stir with a whisk constantly. This makes it easier to mix rather than adding all the flour in at once. Mix everything up well so there's no lumps. If you feel like it's too thick, add in more milk. It should look like a pancake batter consistency.

In a large frying pan, pour a fair amount of vegetable oil. The oil should generously cover the bottom of the pan (you want enough to almost deep-fry the batter). Make sure the oil in the pan is really hot so have your stove on medium-high heat. Once your oil is hot pour in your batter. It'll look like a big pancake. Let that side cook and brown up slightly.

Once it's cooked a little, slowly flip your batter...breaking it up as you do that. Kind of like a scrambled eggs. Just keep breaking up your batter and making sure the pieces are becoming slightly brown. That's basically it for the cooking part! When it's brown to your liking it's ready to serve. I love to put a bunch of sugar on mine. I sprinkle some on top and I usually end up putting more on as I eat. You can also use icing sugar if you'd like!