

Susan Shaw's Finnish Pannukkau

Preheat oven to 400 degrees F
Use a 9" x 13" pan

Beat together:

10 Eggs
2 Tbsp. Freshly Ground Cardamom
1/2 cup Sugar

Add:

1 t Salt

Add and continue beating:

2 cups Flour (or gluten-free)

Add and continue beating:

6 cups Milk



Place 1/2 stick of Butter in pan, and heat in oven until butter is melted and hot. Remove pan from oven, swirl butter around to coat.

Immediately pour in the egg mixture and place back into the oven.

Bake 1/2 hour, or until toothpick comes out clean in the middle.

Serve warm or cold with lightly sweetened preserves or fruit butter, and whipped cream, as you like it. Lingonberries are traditional.