

Richer Pancakes

Ingredients

6 eggs, 1 pint of cream, 1/4 lb. of loaf sugar, 1 glass of sherry, 1/2 teaspoonful of grated nutmeg, flour.

Method

Ascertain that the eggs are extremely fresh, beat them well, strain and mix with them the cream, pounded sugar, wine, nutmeg, and as much flour as will make the batter nearly as thick as that for ordinary pancakes. Make the frying-pan hot, wipe it with a clean cloth, pour in sufficient batter to make a thin pancake, and fry it for about 5 minutes. Dish the pancakes piled one above the other, strew sifted sugar between each, and serve.

Source: Mrs Beeton's Book of Household Management (1861)

Ingredify <https://ingredify.com>