

Zapečene palačinke - Baked pancakes

serves 4 - prep time 30 min - total time 2 hours

INGREDIENTS

BATTER:

- 2 whole eggs
- 200 g [1 2/3 cup] all-purpose flour
- 200 ml [3/4 cup] tepid milk
- 200 ml [3/4 cup] water
- 1 tbsp melted butter
- 1 tsp rakija or rum
- Salt
- Oil for frying

FILLING:

- 500 g [2 1/4 cup] cottage cheese
- 1 egg
- Salt

TOPPING:

- 300 ml [1 1/4 cup] sour cream
- 1 egg
- Salt

EASY!

INSTRUCTIONS

1. Make the batter with all the ingredients. Whisk the eggs first, then add liquid and flour interchangeably to avoid any lumps. Set aside for 20 min.
2. Preheat oven to 200 C [400 F].
3. Fry the pancakes. Use sunflower, canola or coconut oil.
4. Using only a fork, whisk together cottage cheese and egg. Season with salt.
5. Spread filling on pancakes, roll them up and arrange in a greased oven dish.
6. Whisk together sour cream and egg, season with a bit more salt. Spread the topping on the pancakes.
7. Bake for 20 min, until they turn golden.