

# Hungarian Crepes (Palacsinta)

3	eggs				
1 1/4	cups	all-purpose flour	1	pinch	salt
1	cup	milk	1	cup	carbonated water
1	Tsp	sugar	2	Stick	butter melted
1	Tsp	cinnamon	1/4	cup	powder sugar

- 1 Mix eggs, flour, milk, sugar and salt to make a smooth pancake dough. Let the dough rest for 1 to 2 hours.
- 2 Stir in the carbonated water at the last moment, just before cooking the pancakes.
- 3 Heat an 8-inch frying pan. When the pan is hot, add 1/4 teaspoon of the butter. Let butter melt and swirl to cover the bottom of the pan.
- 4 Pour a ladle of the batter into the pan and gently tip and twist the pan so that the batter covers the entire bottom of the pan. When the top of the batter bubbles, turn the pancake over and cook for 4 or 5 seconds longer.
- 5 Remove the pancake and continue until the batter is all cooked, add butter before cooking each pancake.
- 6 For the chocolate topping, combine the water, 1/2 cup sugar, and chocolate in a saucepan and cook over low heat just until the chocolate melts.
- 7 Remove the pan from the heat and add the batter, stirring until melted and combined.
- 8 Combine the powder sugar with the cinnamon and sprinkled to the top.
- 9 Serve by spreading raspberry jam, cocoa mix, or your favorite filling and roll up the pancake, serve with fresh berries.

Servings: 6

Yield: 18

## Degree of Difficulty

Degree of Difficulty: Very easy

## Cooking Times

Preparation Time: 10 minutes

Cooking Time: 20 minutes

Inactive Time: 1 hour

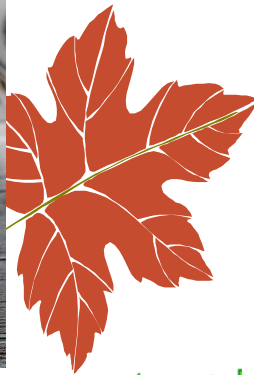
Total Time: 1 hour and 30 minutes

## Nutrition Facts

Serving size: 1/6 of a recipe (4.8 ounces).

Percent daily values based on the Reference Daily Intake (RDI) for a 2000 calorie diet.

Nutrition information calculated from recipe ingredients.



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<http://www.hungariancooking.com/>

Amount Per Serving	
<b>Calories</b>	426.58
Calories From Fat (70%)	300.42
% Daily Value	
<b>Total Fat</b> 34.12g	<b>52%</b>
Saturated Fat 20.77g	<b>104%</b>
<b>Cholesterol</b> 177.6mg	<b>59%</b>
<b>Sodium</b> 108.36mg	<b>5%</b>
<b>Potassium</b> 128.4mg	<b>4%</b>
<b>Total Carbohydrates</b> 23.17g	<b>8%</b>
Fiber 0.7g	<b>3%</b>
Sugar 3.39g	
<b>Protein</b> 7.49g	<b>15%</b>

