

Bosnian Palacinke (Crepes)

Pronounced like this: pah-lah-cheen-kah

Beat together:

- 2 eggs
- 2 cups milk
- 2 tsp. oil
- 2 cups flour
- 1/2 cup water

Let mixture stand a few minutes. Pour scant 1/4 c. batter into a hot, oiled frying pan. Rotate pan until batter is evenly distributed, forming 1 large, thin pancake. Fry until surface looks dry and bubbly. Turn and fry briefly on other side. Note: if palacinke are too thick add more water to the batter.

Spread each palacinka with:

- chocolate sauce
- jelly/jam
- fresh fruit or
- chopped nuts