

Baked French Pear Pancake Recipe

Ingredients

Makes 1 Large custardy Pancake for 6 portions

One 15 oz. Can of sliced pears in pear juice

½ Cup (slightly heaping) All Purpose Flour (can be gluten free: Almond, Millet)

½ Cup (or less) light brown sugar

5 x Large Eggs

1 1/2 Teaspoons Vanilla extract

1/8 Teaspoon Salt

3 Tablespoons Butter

About 10 fresh or frozen raspberries

Procedure

A round ovenproof metal pan 10" across the bottom, sides about 2" high.

Preheat oven to 375.

Drain pears in a strainer set over a measuring cup and reserve ¾ cup of syrup.

Slice pears to ½ inch thick at base, removing blemishes.

Put Eggs first, then Flour, Sugar, Vanilla, Salt into a food processor or blender.

Process to a smooth, thick batter, scraping sides once or twice.

Add 2 Tablespoons butter and the reserved pear syrup to the batter.

Process to incorporate. Put the remaining 1 Tablespoon of butter in pan on stovetop to melt. Pour batter into hot pan, arrange pears and berries in the batter and bake uncovered for about 30 minutes, until golden brown and fluffy. Enjoy.