



Kaiserschmarren for Two

Shredded light pancake with apple compote popular in Central Europe

- 1/3 cup dried cherries or raisins
- 3 Tablespoons hot water
- 1 teaspoon rum extract if desired
- 2 eggs, separated
- 1/3 cup almond milk
- 2 Tablespoons maple syrup
- 1/8 teaspoon salt
- 1/2 cup all-purpose flour
- 1 to 2 Tablespoons unsalted butter or as desired, divided

Apple Compote (see attached recipe)

- Confectioners' sugar as desired
- 3/4 cup plain yogurt or sweet whipped cream as desired
- Ground cinnamon as desired

Soften and Flavor Cherries: Place the cherries in a small bowl; toss with hot water and rum extract; set aside for 5 to 10 minutes.

Prepare Pancake Batter: Separate the egg whites from egg yolks. In mixing bowl, mix egg yolks, almond milk, maple syrup, salt, and flour to form a smooth batter. Stir in reserved cherries with liquid.

Add Egg Whites: In separate bowl, beat egg whites until soft peaks form. Fold half of egg whites into flour batter to lighten mixture; fold in remaining egg whites to form very light batter.

Cook Pancake: In 12-inch nonstick sauté pan with rounded sides; melt 1 Tablespoon butter over medium high to melt. Pour batter evenly into pan; cook over medium heat until bubbling and golden brown, about 8 minutes or bottom is brown. (Lift corner of pancake to see if golden brown.)

Prepare Shredded Pancake: Flip pancake using two spatulas to cook the other side or divide pancake in half for easier flipping. Using two Teflon safe forks, tear the pancake into bite-sized pieces. Stir in remaining tablespoon butter; cook until golden brown, about 1 to 2 minutes.

To Serve: Place shredded pancake into serving pie pan or dish; top with warm apple compote, add a dollop of yogurt sprinkled with cinnamon and confectioners' sugar as desired. Dessert can also be plated on individual plates. Serves: 2 or 4 small desserts

Apple Compote:

- 1-pound apples, peeled, cored; cut into thin slices
- 1 teaspoon lemon juice
- 2 Tablespoons maple syrup
- 1/4 teaspoon ground cinnamon
- 1 Tablespoon apple brandy optional

Combine apples, lemon juice, maple syrup, and cinnamon in medium saucepan. Toss gently to combine. Cover and cook over low heat, stir occasionally until apples are tender, about 10 minutes; remove from heat; stir in brandy if desired. Set aside to cool; serve at room temperature. Compote can be stored in refrigerator until serving. Rewarm in microwave to serve. Yield: about 1-1/2 to 2 cups

Cook's Note: I eliminated the granulated sugar and added just a touch of natural sweetness from maple syrup. The dessert will serve a smaller group. The recipe can be doubled. The hardest part in making this pancake is flipping it. It might tear apart or crack, but it will still be delicious. I always prepare the apple compote ahead of time.

What is Kaiserschmarren

It's a sweet dessert that takes his name from the Austrian emperor Kaiser Franz Joseph I, who loved fluffy shredded pancakes. It's popular in Hungary, Slovenia, and Croatia.

It literally means emperor scrambled or shredded mishmash.

For More Information See:

<https://en.wikipedia.org/wiki/Kaiserschmarrn>

About the Recipe: Everyone seems to love pancakes and pieces of a fluffy pancakes are even better. Serve them, lightly sweetened with a freshly made apple compote. Sweet or savory yogurt or whipped cream adds another flavor layer to this lofty European dessert