

## **BAKED APRICOT PANCAKES**

Recipe Cookbook: FamilyTime Favorites

Prep time: 10 minutes

Cooking time: 45 minutes

### **INGREDIENTS:**

3 pieces crystallized ginger  
3 eggs  
3/4 C all-purpose flour  
1 1/2 C milk  
2 TBS rum  
1/4 tsp salt  
1/2 tsp vanilla extract  
1 16oz can apricots, drained  
2 TBS confectioners' sugar, sifted

### **DIRECTIONS:**

Preheat oven to 375° F. Chop crystallized ginger in a food processor. Set aside.

Blend eggs, flour, milk, rum, salt & vanilla extract in food processor till smooth.

Pour half the batter into 8" baking pan; bake 20 minutes. Arrange apricots & ginger on top. Pour on remaining batter. Bake till batter has set (about 25 minutes).

Sift confectioners' sugar over pancakes & serve warm.

Serves: 4