

## **Brunch Popover Pancake**

**SOURCE:** Southern Living, JANUARY 1996

Complete with fruit and this recipe needs little else. If you want a heavier meal, consider serving it with scrambled eggs and bacon or thinly sliced ham.

### **INGREDIENTS:**

4 large eggs, lightly beaten  
1 C milk  
1 C all-purpose flour  
1/4 tsp salt  
1/3 C butter OR margarine, melted  
3 TBS orange marmalade  
3 TBS butter OR margarine  
1 TBS lemon juice  
1 (16-oz) pkg frozen sliced peaches, thawed/drained  
1 C frozen blueberries, thawed

### **DIRECTIONS:**

Place a well-greased 12" cast-iron skillet in 425° F oven for 5 minutes.

Combine first 5 ingredients - whisk till blended.

Remove skillet from oven. Pour batter into hot skillet - bake 20-25 minutes at 425° F.  
(This resembles a giant popover and will fall quickly after removing from oven.)

Combine marmalade, 3 TBS butter + lemon juice in saucepan - bring to boil - add peaches - cook over medium heat, stirring constantly, 2-3 minutes - spoon on top of baked pancake. Sprinkle with blueberries.

Yield: 4 servings