

Recipe inspired by the [Passionate Cook](#).



## Kaiserschmarrn—Emperor’s Pancakes

6 egg whites and yolks, separated  
4 T sugar  
1 t salt  
2 T heavy whipping cream  
1 t vanilla  
1/2 c flour  
2 T butter  
3 T confectioner’s sugar  
1/4 c apricot preserves (or preserves of choice)

Preheat oven to 400F.

Whip the egg whites, sugar and salt until egg whites form stiff peaks.

In a separate bowl, cream together the egg yolks, cream and vanilla.

Beat the egg yolk mixture into the whipped egg whites.

Fold the flour into the mixture.

Melt butter in an oven-proof skillet. Pour the batter into the skillet and cook until the bottom starts to brown.

Transfer the skillet to the oven and bake for 10 minutes.

Remove from oven and turn pancake out onto a plate. Using two forks break apart the pancake into bite size pieces.

Dust with confectioner’s sugar and serve with fruit preserves.

