

Honey Puff Pancake

(serves six)

- 1 cup milk
 - 6 eggs
 - 3 tbsp honey
 - 3-oz package of cream (neufchatel) cheese (softened)
 - 1 cup flour (not self-rising)
 - 1/2 tsp salt
 - 1/2 tsp baking powder
 - 3 tbsp butter
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- powdered sugar, jelly, lemon wedges, honey

Heat oven to 400 degrees Fahrenheit (C?) Lightly spoon flour into measuring cup; level off. In blender (w/mixer -- beat 2 minutes at highest speed), place milk, eggs, honey, cream cheese, flour, salt, and baking powder. Let stand while preparing skillet.

Grease 10-inch ovenproof skillet w/ 1 tbsp butter. Add remaining 2 tbsp butter to skillet; heat in 400 degree F oven just until butter sizzles (about 2 minutes). While skillet is in oven, blend ingredients at high speed for 1 minute, scrape sides of blender or bowl and blend again for 1 minute until smooth. Remove skillet from oven and immediately pour batter into hot skillet. Bake at 400 degrees F for 20-25 minutes or until puffed and dark golden brown. Serve immediately with a sprinkling of powdered sugar, a spoonfull of jelly, and/or a lemon wedge.