

### WIFFLE PUFFLE

- 5 eggs
- 3 tablespoons flour
- 1 tablespoon orange flavoring
- 1 tablespoon almond flavoring
- 2 tablespoons vanilla flavoring
- 1 tablespoon sugar or 1 packet Equal
- 1 teaspoon Kosher salt
- 1/2 teaspoon ground nutmeg
- 3/4 cup milk
- 1/4 pound butter

Prepare in either a cast iron skillet (12 inches diameter) or a glass pie pan

Turn oven on to 400'

Place 1/4 pound butter into skillet or pie pan into cold oven

While oven is coming to temperature blend all of the above ingredients in a blender until frothy

When oven reaches 400' temperature, pour contents of blender into skillet or pie pan

Bake at 400' for 20-25 minutes, until sides of "Puffle" roll up around edge of baking vessel

Remove from oven, slice into quarters and serve

Great with fruit syrups, maple syrup, fresh berries of any kind and as a dessert with whipped cream!!!!