Mom's Csúsztatott Palacsinta (Cocoa-Sugar Pancakes)

Serves TBD

Ken's note: TBD

Hungarian pancakes ("chuss-ta-tott pala-chinta"), light from beaten egg whites, cooked on one side only, sprinkled while still soft with cocoa sugar (or another filling), and stacked into a cake-like tower. The name means "slid": each pancake is slid onto the stack.

Ingredients

- 6 egg yolks
- 6 Tbsp flour
- 6 tsp sugar
- 6 tsp oil
- 1½ cups milk
- 6 egg whites
- A little oil or butter for the pan

Method

1. Mix the yolks, flour, sugar, and oil. Slowly add the milk and stir until smooth. Beat the egg whites until stiff and gently fold them into the batter.
2. Cook the pancakes in a hot, lightly oiled skillet on one side only. Slide each one onto the stack, soft side up, sprinkle or spread with a filling, and repeat. Let the stack rest a few minutes, then cut into wedges.
3. Cocoa sugar and apricot jam are the traditional pair, often alternated. For the thin rolled kind, see Palacsinta in Desserts.

Notes

Fillings (per layer; use one, or alternate)

- Cocoa sugar (Mom's card): equal parts sugar and cocoa; about ⅓ cup of each is a starting amount, sprinkled thinly on every layer
- Apricot jam: about ¾ cup, spread thinly on every layer or every other layer
- Walnut sugar: ¾ cup ground walnuts mixed with 2 Tbsp sugar, sprinkled on the layers

Note. Mom's card says 6 Tbsp flour. Published csúsztatott recipes use about 50–100 g flour (⅓–¾ cup) per egg, so this is a very eggy, loose batter; test it before relying on it.