

Fluffy and light, racuchy are traditional Polish apple pancakes that can be made in less than half an hour. They aren't mentioned in "We Were the Lucky Ones," but chances are the Kurc family would have made them.

Racuchy (Polish Apple Pancakes)

Makes 16 to 18 medium-size pancakes

1 cup milk
2 eggs
1 teaspoon vanilla extract
1 ½ cups flour
3 tablespoons powdered sugar
½ tablespoon baking powder
1 to 2 teaspoons ground cinnamon (optional)
3 medium or 2 large all-purpose apples
Vegetable oil for frying (as needed)
Powdered sugar for serving
Maple syrup for serving (optional)



Warm the milk slightly, then beat it together with eggs and vanilla in a mixing bowl. In a separate bowl, whisk together the flour, powdered sugar, baking powder and, if desired, cinnamon.

Peel and finely grate the apples. (You'll need 2 ½ to 3 cups.)

Add dry ingredients to the egg-milk mixture, and whisk together until smooth. Add the apples and stir with a spoon.

Meanwhile, heat a griddle or skillet over medium-high heat. Add oil. (If your pan is nonstick, oil will not be needed.) Spoon batter onto hot surface to form pancakes. Cook until bubbles appear on the top, then flip and cook until done. Serve sprinkled with powdered sugar and, if desired, maple syrup on the side.

<https://annainthekitchen.com/wp-json/mv-create/v1/creations/21/print>