

# Kaiserschmarren

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## Ingredients

- 4 eggs, separated
- 1/2 cup milk
- 1/2 cup white sugar
- 1 pinch of salt
- 1 cup all-purpose flour
- 1 tbsp butter
- powdered sugar to dust on top
- applesauce or plum sauce to serve on the side

## Directions

1. Beat the egg whites in a bowl until soft peaks form.
2. Beat the egg yolks in a separate bowl until smooth. Mix in the milk, sugar, salt and flour. Fold in the egg whites.
3. Melt the butter in a large skillet over medium heat. Pour the batter into the skillet and cook until golden brown. Flip and cook on the other side for about one minute.
4. Tear the Kaiserschmarren into pieces using two forks and continue cooking until golden brown, about two minutes.
5. Sprinkle with powdered sugar and serve with applesauce or plum sauce.

