



# Kaiserschmarrn with Brandy Butterscotch Sauce

## Ingredients

- 60g Raisins
- 30ml Rum
- 150g Flour
- Pinch of salt
- 15ml Icing sugar
- 2.5ml Vanilla extract
- Grated rind of one lemon
- 3 Egg yolks, lightly beaten
- 3 Egg whites
- 50ml Sifted icing sugar
- 125ml Milk
- 60g Ground almonds
- 80g Butter
- [Wild Appetite Butterscotch & Brandy Sauce](#)



## Method

Stew raisins, drain and drizzle with rum. Sift the flour into large bowl. Beat in salt, 15ml icing sugar, vanilla, lemon rind, egg yolks and milk, until smooth. Allow to stand for 20 minutes.

Beat egg whites with 50ml icing sugar and a few drops of lemon juice until very stiff. If desired, add ground almonds. Fold whites into batter.

Melt butter in a large pan, pour a third of the batter in, sprinkle with raisins. Cover. Heat until the underside is golden brown. Turn. Using two forks, gently pull pancake into bite-size pieces and complete cooking, stirring and turning pieces often. Serve hot, sprinkled generously with icing sugar.

Serve Kaiserschmarrn with your favourite Wild Appetite Dessert Sauce

I love it with the [Wild Appetite Butterscotch & Brandy Sauce](#) or [Wild Appetite Raspberry, Red Wine & Vanilla Sauce](#)