

Fiyuelos
(Spanish Pancakes)

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The French call them *crêpes*—the Spanish call them *fiyuelos*—and we call them “thin pancakes”—whatever their names—they are delightful!

1 cup sifted all-purpose flour 1 tablespoon sugar ½ teaspoon salt 6 eggs 1 cup milk 1 cup water 2 tablespoons melted butter 1 tablespoon brandy or rum (optional) ¼ cup olive oil ¼ cup melted butter sugar Brandy or rum

Combine flour, sugar, and salt. In a separate bowl, beat eggs until frothy. Add milk, water, melted butter, brandy or rum (optional). Stir to mix well. Make a well in the flour and pour in liquid mixture all at once. Blend well and beat with hand beater until smooth. The batter should be thin.

In an omelet skillet (5 to 6 inches in diameter), heat the oil with a small cube of bread. When bread turns brown, discard. Cool the oil slightly and mix with the butter. When butter melts, remove to a bowl or cup.

Reheat the skillet until a speck of water sizzles upon contact. Brush the bottom of skillet with just enough oil mixture to coat well. Pour 2 tablespoons of batter into skillet and tilt quickly so that the batter will completely cover the bottom. Cook until underside is golden and top is dry (use low heat). Flip over quickly with a spatula and the aid of your fingers. Cook until just golden.

Stack *fiyuelos* on a warm platter and as they are placed on the

platter, sprinkle each with about ½ teaspoon of sugar and a dribble of cognac.

TO SERVE: Place platter in center of table and have guests pick the paper-thin *fiyuelos* from the pile by folding in half and then in half again, or just simply rolling them in the form of a thick tube. No plates are needed for this. It's fun to pick the *fiyuelos* from the enormous stack. Makes 35 to 40 *fiyuelos*.

NOTE: A non-stick skillet is marvelous for making *fiyuelos*.