



## **OLADUSHKI WITH APPLES**

### **Russian Kefir Pancakes**

*Oladushki are a very moist, pancake using kefir, a cultured-milk product traditional to Russian cuisine.*

**1 C. whole wheat flour**  
**½ tsp. baking soda**  
**1 C. kefir**  
**1 Tbsp. kefir grains**  
**1 egg**  
**½ tsp. vanilla**  
**1 apple, thinly sliced**

**Optional:**  
**Kefir cream cheese**  
**Jelly**

**1. Mix flour and baking powder into bowl. Add egg, and start adding kefir slowly. Whisk the mixture while adding the kefir, until you get a creamy consistency. If batter too thick, add more kefir. Set aside while slicing and coring apple crosswise.**

**2. On a well-heated, oiled frying pan, add batter with a tablespoon. (Large frying pan normally holds 3-4.) Immediately put a thin slice of apple into each oladushki. Bake until browned, turn over, and brown on other side.**

**3. Serve with kefir cream cheese or jelly.**

