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Swedish Pancakes

- 4 eggs
- 2 cups milk
- 1/2 cup all-purpose flour
- 1 tablespoon sugar
- 1 pinch salt
- 2 tablespoons melted butter

In a large bowl, beat eggs with a wire whisk. Mix in milk, flour, sugar, salt, and melted butter. Preheat a non-stick electric skillet to medium heat. Pour a thin layer of batter on skillet, and spread to edges. Cook until top surface appears dry. Cut into 2 or 4 sections, and flip with a spatula. Cook for another 2 minutes, or until golden brown. Roll each pancake up, and serve.

Sweetnicks Note: Delicious and could not be easier to make. Tastes just like the ones they serve at IKEA for breakfast.