

German Pancakes

Makes 4 Servings

Yield: 1 8x8" pan

Foods 1

In class recipes

2 tablespoons butter

3 large eggs

1/2 cup milk

1/2 teaspoon vanilla extract

1/2 cup flour

pinch salt

Preheat the oven to 400 degrees F.

Put two tablespoons butter in a glass 8x8" baking dish and pop the pan in the oven while it preheats (if it's taking a while to mix up the batter, keep an eye on the dish so the butter doesn't burn; take it out when the butter is melted).

Combine the eggs, milk and vanilla in a blender and process on low speed until smooth, about 10-20 seconds.

Add the flour and salt and blend until just combined; the batter should be smooth but DO NOT overblend or the pancakes may turn out dense and cakey instead of light and fluffy.

Take the preheated, buttered pan out of the oven and swirl the butter to coat the bottom of the pan.

Pour the batter into the pan and immediately return to the oven.

Bake for 12-15 minutes, or until the pancake is puffy and lightly browned on the bottom and edges.

Cut into smaller portions and serve with desired toppings