

German Pancakes

written by The Recipe Exchange | June 28, 2015

Ingredients

6 eggs
1 cup milk
1 cup flour
1 dash salt
1 tsp vanilla
4 tbsps butter

Directions

Preheat oven to 425 degrees F. As oven preheats, place the butter in 9×13" baking dish and put in oven for the butter to melt.

Place the eggs, milk, flour, salt and vanilla in a blender; cover and process until smooth. Pour batter into the baking dish with the melted butter. Bake, for 20 minutes or until golden brown and puffy.

Remove from oven and sprinkle generously with syrup and powdered sugar or fresh lemon juice and powdered sugar.