

BREAKFAST

German Pancakes

This is a recipe I learned in my youth and can make from memory. I love the way the pancake rises up so high on the edges of the pan! It's so fun to see the seemingly "magical" baking chemistry at work.

2-4 tablespoons butter

Preheat oven to 400°F. Put 1-2 tablespoons butter into each of two 9" x 13" Pyrex dishes (or other similar baking dishes with sides). Remove pans as soon as butter is melted—this doesn't take long, so keep an eye on them. Pans will be hot! Turn pan so that the melted butter spreads into each corner and covers the pan.

1 cup unbleached flour

1 cup milk (Lactaid)

6 eggs

Blend all these in a blender (or in a bowl with a whisk or with a hand blender). Pour half of batter into one pan and the rest into the other. Bake for 15-25 minutes, or until the sides are risen and the pancakes are golden brown.

Note: The pancakes will fall once they begin to cool. Just so you know. Another example of science at work! 😊

Serving suggestion: Serve with any of the following: lemon juice, powdered sugar, jam, fresh fruit.