

German Apple Pancake

Ingredients:

- ✓ 1 cup whole milk
- ✓ 4 large eggs
- ✓ 3 tbsp sugar
- ✓ 1 tsp vanilla extract
- ✓ ½ tsp salt
- ✓ ¼ tsp cinnamon
- ✓ 2/3 cups flour
- ✓ 4 tbsp unsalted butter
- ✓ 2 golden delicious apples, peeled and sliced thinly
- ✓ 3 tbsp brown sugar



Total Time: 45 minutes Servings: 4-6

Directions:

1. Preheat oven to 425° F.
2. Place butter in a 9x13 inch baking dish, and place in oven until butter is melted (about 5 minutes). Then remove from oven.
3. Place apple slices in the baking dish on top of the butter in rows. Return to oven and bake until apples begin to soften and butter is bubbly and beginning to brown, about 10 minutes.
4. In a mixing bowl whisk eggs until light and fluffy, then add milk, sugar, vanilla, salt, and cinnamon and stir until well blended. Add flour and mix until batter is smooth.
5. Pour batter over the apples in the baking dish and sprinkle with brown sugar. Bake until pancake is puffed, about 20 minutes.