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## German Apple Pancake Recipe

### Ingredients:

- 6 eggs
- 1½ cups milk (or buttermilk)
- 1 cup all-purpose flour
- 3 Tbsp granulated sugar
- ½ tsp salt
- ½ cup butter
- 2 apples, peeled and sliced
- 2 Tbsp brown sugar (optional)

### Instructions:

1. Preheat oven to 425° F.
2. In a blender, mix eggs, milk, flour, sugar, and salt. Or, if you prefer, just put into a bowl and whisk till smooth.
3. Put butter in 10 x 13 inch baking dish (see video above for more ideas) and place dish in oven until butter is melted.
4. Add apple slices to baking dish and leave in oven until butter sizzles. This can take about 5 minutes. Do not let apples brown.
5. Remove baking dish from oven and pour batter over apples. Sprinkle with brown sugar (if using). Return to oven and bake 20 minutes or until browned.
6. Serve immediately. Makes 4 - 6 servings.

### Hints:

- Add 1 tsp vanilla or almond extract to batter
- Add ¼ tsp cinnamon to batter
- Add some raisins to apples
- Use pears instead of apples

<http://www.quick-german-recipes.com/german-apple-pancake-recipe.html>