

German Pancake

(serves 4. Reprinted from Heart of the Home by Susan Branch)

An impressive puff-over-the-top-of-the-pan, soft-middle, brown-on-top pancake.

4 eggs (fresher the better for ultimate "puff")

2/3c flour

1t salt

2/3c milk

3T butter

Directions



Preheat the oven to 450; butter a heavy 10" oven-proof skillet. [I use cast iron.] In a bowl beat the eggs with a fork to blend. Slowly add the flour, beating constantly: stir in the salt and milk. Pour the batter into the skillet and drop the butter by teaspoonfuls into the batter, distributing evenly.

Bake at 450 for 15 minutes. Reduce heat to 350 and bake another 10 minutes.

Remove from oven and sift with powdered sugar [and strawberries or fresh fruit of choice]. Serve with heated maple syrup.