
GERMAN PANCAKES

By: *RuthAnn Zimmerman*

Serves 6

In a baking dish (I like cast iron best) put

2 TBS butter

Put the baking dish with the butter in your oven that's preheating to 350F and let the butter melt and the dish warm up. (letting the butter brown takes the pancakes to the next level)

Meanwhile mix with a whisk: (or an immersion blender)

1 cup milk

1 cup flour

6 eggs

½ tsp salt

Pour batter into hot pan with the melted butter and bake for 15-20 minutes. (350F)

Caramel Sauce:

1½ cups sugar

¾ cup milk

½ cup butter

2 TBS maple syrup

1 tsp baking soda

Cook together until melted, simmer for 17 minutes. Remove from heat,

Add:

1 tsp vanilla

