



German Pancakes

The German pancake, also called a Dutch Baby, Bismarck, or Dutch puff, is derived from the German pfannkuchen. It is a sweet popover that is usually served for breakfast. My aunt first introduced them to me and I've been a fan ever since. I usually serve it with butter and maple syrup, but I've also seen it served with fruit preserves or compotes. This is a pretty simple recipe that makes fancy results worth of company.

INGREDIENTS

- 6 eggs
- 1 cup milk
- 1 cup all-purpose flour
- 1/2 teaspoon salt
- 2 tablespoons butter, melted

INSTRUCTIONS

- Preheat oven to 400°F.
- Combine eggs, milk, flour and salt in a blender. Cover and process until smooth.
- Pour the butter into an un-greased 13" x 9" baking dish. Pour in the batter. Bake, uncovered, for 20 minutes.