German Pancakes

The absolute best German Pancakes recipe! Only six simple ingredients and five minutes to prepare, this easy breakfast is a sure family favorite!

Prep Time	Cook Time	Total Time
5 mins	25 mins	30 mins

★★★★★
4.95 from 542 votes

Course: Breakfast Cuisine: American Servings: 5 Calories: 300kcal
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Ingredients

- 6 large eggs
- 1 cup milk
- 1 cup all-purpose flour
- dash salt
- 1 teaspoon vanilla extract
- 5 Tablespoons butter

Instructions

1. Preheat oven to 425 degrees F.
2. As oven preheats, put the butter in an un-greased 9x13-in. baking dish and place in oven, just until melted.
3. Place the eggs, milk, flour, salt and vanilla in a blender; cover and process until smooth. Pour batter into baking dish, over melted butter.
4. Bake, for 22-27 minutes or until edges are golden brown and puffy.
5. To serve, sprinkle generously with powdered sugar and syrup.

Nutrition

Calories: 300kcal | Carbohydrates: 21g | Protein: 10g | Fat: 18g | Saturated Fat: 9g | Cholesterol: 231mg | Sodium: 197mg | Potassium: 164mg | Sugar: 2g | Vitamin A: 720IU | Calcium: 92mg | Iron: 2.1mg

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