



German Pancakes

Light and fluffy German Pancakes make a delicious family breakfast that are quick enough for a weekday breakfast or can be fancied up for a special occasion!

Prep Time: 10 minutes

Cook Time: 15 minutes

Total Time: 25 minutes

Servings: 9 2-inch square

Calories: 183kcal

Ingredients

- 1/4 cup [butter, unsalted](#)
- 1 cup milk
- 6 large egg
- 1 cup [flour, all-purpose](#)
- 1/2 teaspoon [salt](#)

Instructions

1. Preheat oven to 425 degrees F. Add butter to a 9x13-inch baking dish; place in the oven to melt.
2. Meanwhile, add milk, eggs, flour and salt to blender. Blend until smooth.
3. Just as butter has completely melted, remove pan from oven. Carefully pour batter into baking dish.
4. Bake for 13-15 minutes or until pancakes have set in the center and the edges become puffy and golden.
5. Serve with powdered sugar sprinkled on top, warm maple syrup and fresh berries. Enjoy!

Nutrition

Calories: 183kcal | Carbohydrates: 17g | Protein: 7g | Fat: 10g | Saturated Fat: 5g | Cholesterol: 140mg | Sodium: 191mg | Fiber: 2g | Sugar: 4g