German Pancakes

*Yield: 2 pancakes*

It is believed that this sweet pancake originated in a small family restaurant in Seattle. It has many names, a few of which are Dutch Baby Pancake, German Baby, Baked Pancake, and Oven Pancake. The eggy batter is very similar to Yorkshire pudding. This type of pancake is oven-baked in a shallow pan until it is puffy and golden, and is generally served with jelly or fresh fruit and dusted with confectioner’s sugar.

1. 2 tablespoons butter, divided
2. 3 eggs
3. 1 teaspoon vanilla
4. 1/2 cup flour
5. 1/4 teaspoon salt
6. 1 1/2 tablespoons sugar
7. 1/2 cup milk
8. 1 tablespoon confectioner’s sugar

**Directions:**

1. Preheat oven to 425.
2. In a medium bowl, beat eggs and vanilla with an electric mixer on HIGH speed (8 on stand mixer) until frothy.
3. Slowly add flour, salt, and sugar, beating with electric mixer on MEDIUM speed (6 on stand mixer), until blended.
4. Stir in milk. Blend on LOW speed (4 on stand mixer) for 1 minute.
5. Use two 9-inch oven proof pie pans. Place one tablespoon butter in each pan and place in oven to melt. Watch carefully so butter or margarine does not burn! ! !
6. When almost completely melted, take pans out with oven mitts and swirl butter around pans to completely coat pans.
7. Divide egg mixture evenly between 2 pie pans.
8. Bake 12 minutes or until pancake is browned and sides of pancake curl above edge of pan.
9. Remove from oven. Slide immediately on to a serving plate.
10. Spread fruit filling on ½ of each pancake. Fold in half.
11. Sprinkle with confectioner’s sugar.

***Optional:*** 2 tablespoons toasted sliced almonds may also be sprinkled on top.

***Variation:*** A Dutch Baby Pancake is often served with maple syrup or fresh fruit instead of currant or strawberry jelly.

**Fried Apples**

**Terrie Mangrum**

1. 1 ½ peeled, cored, and sliced Granny Smith apple
2. 1 tablespoon butter
3. 1 teaspoon cinnamon
4. 1 tablespoon brown sugar
5. 1 pinch salt
6. 3 teaspoons water (approximate)

Heat skillet, place butter in pan. Once melted, mix in apples, sugar, cinnamon salt, coating apples well. Sauté in skillet for 10 minutes adding one teaspoon of water as needed to keep from burning to the pan.