

# German Pancakes

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Ingredients:

4 eggs  
1 tbl. sugar  
½ tsp. salt  
2/3 cup flour, sifted  
2/3 cup milk  
2 tbl. soft butter

Directions:

Heat oven to 400°.

Butter two 9-inch cake pans well. Put eggs in blender container, cover and process at "stir" until light yellow in color. Push "mix" button, remove cover and add remaining ingredients; process until smooth. Pour into prepared pans and bake 20 minutes. Slide onto warm plates.

Serve with lemon slices, powdered sugar and butter, or maple syrup and fresh berries.

~ Credit: Smitten Kitchen