

German Pancakes with Buttermilk Syrup

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German pancakes are delicious and hearty alternative to traditional breakfast flapjacks. A large, fluffy pancake is baked to perfection in a piping hot oven, before being topped with fresh fruit or syrup. The versatile dish can be baked with fruit, topped with seasonal berries, or served alone as a centerpiece to a delicious breakfast or brunch.

Ingredients:

6 eggs
1 c. milk
1 c. flour
½ tsp salt
2 Tbsp butter, melted
1 ½ c. sugar
¾ c. buttermilk
½ c. butter
2 Tbsp corn syrup
1 tsp baking soda
2 tsp vanilla extract
confectioners sugar

Directions:

1. Preheat oven to to 400 degrees F. Prepare a 13x9-inch baking dish by lightly greasing.
2. In large bowl combine eggs, milk and butter. Whisk together. Add in flour slowly and stir until smooth.
3. Transfer mixture to greased baking dish and bake, uncovered for 20 minutes or until cooked through.
4. Prepare syrup by combining sugar, buttermilk, ½ c. butter, corn syrup and baking soda. Bring to a boil for 7 minutes, whisking constantly. Remove from heat and stir in vanilla.
5. Top pancake with syrup and dust with confectioners sugar. Serve hot.

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