

Choco Fever Dream

Baked German Pancake – Quick Breakfast Idea

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**German** Cuisine

Ingredients

Batter

- [ ] 4 large eggs
- [ ] 1 cup whole milk
- [ ] 1 cup all-purpose flour
- [ ] 2 tablespoons granulated sugar
- [ ] 1 teaspoon vanilla extract
- [ ] 1/4 teaspoon salt
- [ ] 3 tablespoons unsalted butter, melted

Optional Toppings

- [ ] Fresh berries
- [ ] Maple syrup
- [ ] Powdered sugar
- [ ] Lemon zest

Instructions

1. Preheat the oven to 425°F (220°C) and place a 10-inch cast-iron skillet inside to get hot.
2. In a bowl, whisk eggs until light, then gradually add milk, flour, sugar, vanilla, and salt; stir just until combined.
3. Carefully remove the hot skillet, add melted butter, swirling to coat the bottom and sides, then pour the batter in.
4. Bake for 20-25 minutes until the edges are deep golden and the center has puffed dramatically. For a flavor boost, serve with fresh berries as shown in the apple pancakes recipe.
5. Remove from oven, dust with powdered sugar, and drizzle maple syrup if desired. Serve immediately.

Nutrition per serving

320 kcal	12 g	32 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- The batter can be prepared ahead of time but bake right after adding to the hot pan.
- Avoid over-mixing; a few small lumps are okay and keep the pancake tender.
- If the pancake does not rise, ensure the oven is fully pre-heated and the skillet is hot.