

Choco Fever Dream

German Pancakes – Easy Breakfast Favorite

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

Ingredients

Batter

- [ ] 4 large eggs
- [ ] 1 cup all-purpose flour
- [ ] 1 cup whole milk
- [ ] 2 tbsp granulated sugar
- [ ] 1/4 tsp salt
- [ ] 2 tbsp melted butter, plus extra for pan
- [ ] 1 tsp lemon zest (optional)

Instructions

1. Preheat your oven to 425°F (220°C) and place a 10-inch skillet on the stovetop over medium-high heat.
2. In a bowl, whisk eggs until frothy, then add flour, milk, sugar, and salt; blend until just combined.
3. Add melted butter and lemon zest to the batter; give it a gentle stir, then let it rest while the pan heats.
4. Add a tablespoon of butter to the hot skillet; swirl until melted, then pour the batter in, spreading it evenly.
5. Transfer the skillet to the oven and bake for 12-15 minutes, until the edges are golden and the center is puffed. Remove, dust with powdered sugar, and serve immediately.

Nutrition per serving

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

Tips & notes

- If the pancake deflates quickly, serve right away; it will settle faster than you think.
- You can add a pinch of cinnamon to the batter for extra warmth.
- For a crispier edge, increase the butter in the pan slightly.