

Zucchini Bread Recipes

# Baked German Pancake

A light, oven-baked pancake that puffs up beautifully and settles into a tender, custardy center.

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|---|---|---|
| **15 min**<br>Prep time | **20 min**<br>Cook time | **35 min**<br>Total time |
| **4**<br>Servings | **Easy**<br>Difficulty | **German**<br>Cuisine |

## Ingredients

### Main Ingredients

- [ ] 3 large eggs
- [ ] 1/2 cup all-purpose flour
- [ ] 1/2 cup whole-milk
- [ ] 1/4 cup unsalted butter, melted
- [ ] 1 tsp vanilla extract
- [ ] 1 tbsp granulated sugar
- [ ] Pinch of salt
- [ ] Zest of 1 lemon

### For the Topping

- [ ] Fresh berries (strawberries, blueberries, raspberries)
- [ ] Powdered sugar for dusting
- [ ] Maple syrup (optional)

## Instructions

1. Preheat the oven to 425°F (220°C). Place a 10-inch cast-iron skillet inside to heat.



2. In a bowl, whisk eggs, milk, sugar, vanilla, lemon zest, and salt until smooth.



3. Gradually add flour, whisking just until incorporated; avoid over-mixing.



4. Carefully remove the hot skillet, add melted butter, swirling to coat the bottom, then pour the batter in.



5 Bake for 20-25 minutes, until the edges are deep golden and the center has puffed.



6 Remove from oven, dust with powdered sugar, add fresh berries, and serve immediately.



## Nutrition per serving

| 340 kcal | 10 g | 32 g | 18 g |
|---|---|---|---|
| Calories | Protein | Carbs | Fat |

### Tips & notes

- The pancake will deflate slightly as it cools; this is normal and part of its charm.
- For extra fluff, let the batter rest for 5 minutes before baking.
- A light drizzle of honey can replace maple syrup for a floral note.