

Zucchini Bread Recipes

German Pancakes Recipe – Easy Classic Breakfast

10 min Prep time	**20 min** Cook time	**30 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Batter

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

Topping

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

Instructions

1. Preheat the oven to 425°F (220°C). Place a 10-inch cast-iron skillet in the oven to heat up.
2. In a bowl, whisk eggs, milk, flour, sugar, salt, and vanilla until just combined; a few lumps are fine.
3. Carefully remove the hot skillet, add melted butter, swirl to coat, then immediately pour the batter in.
4. Bake for 18-20 minutes, until the edges are deep golden and the center has puffed dramatically.
5. Remove from oven, dust with powdered sugar, add fresh berries, and drizzle maple syrup before serving.

Nutrition per serving

350 kcal	12 g	38 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the batter looks too thick, thin with a splash of milk before baking.
- Avoid opening the oven door early; the pancake needs steady heat to rise properly.
- You can add a pinch of cinnamon to the batter for a warm spice note.