



German Pancakes



3 eggs

1/3 c cream

1/3 c whole milk

2 T sugar

1/4 t salt

1/4 t vanilla

1/2 c flour, sifted

1 T butter

toppings: additional butter, lemon wedges, powdered sugar, syrup, or sliced fruit

In medium bowl beat eggs with mixer. Add cream, milk, sugar, salt, and vanilla. Mix until sugar is dissolved. Add flour and mix until smooth. Let batter rest for 10 minutes. Meanwhile, preheat oven to 475°. Melt butter in 9-inch cast iron skillet (or cake pan) for 2-3 minutes. While leaving skillet in oven, pour batter into skillet. Bake for 9-12 minutes or until golden. Top with butter, lemon juice, powdered sugar, syrup, or sliced fruit.