

# German Pancake

4 servings

## Ingredients

- ½ cup butter
- 3 eggs, beaten well
- ¾ cup flour
- ¾ cup milk
- ¼ tsp nutmeg or cinnamon
- 3 Tbsp confectioner's sugar
- Juice of 1 lemon
- Fresh fruit or syrup



Preheat oven to 425°F. You will need a 10-inch pan\* with sloped sides or a paella dish.

## Instructions

1. Warm pan and place butter in it to melt\*.
2. Combine eggs, flour, milk and nutmeg; leave a little lumpy.
3. Add all of batter to pan; bake 15 to 20 minutes; remove from oven.  
Top with the powdered sugar and lemon juice; serve with fresh or frozen berries (thawed). You can also serve it with syrup.

\*A pie pan will work; just make sure it's oven-proof at 425°F.