

German Apple Pancake

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This traditional German Apple Pancake combines the sweetness of fresh apples with a hearty doughy pancake for a perfect breakfast treat. Serve the dense pancake with fresh squeezed lemon and powdered sugar for a breakfast treat that is bursting the flavor of fresh apples.

Ingredients:

For the Pancake

4 eggs

½ cup all-purpose flour

½ teaspoon baking powder

1 tablespoon sugar

1 c. milk

1 tsp vanilla extract

2 Tbsp unsalted butter, melted

½ tsp ground nutmeg

Pinch of salt

For the Apple Filling

¼ c. unsalted butter

½ c. white sugar (divided)

½ tsp ground cinnamon

½ tsp ground nutmeg

1 large tart apple (such as Granny Smith or other tart baking apples).

Directions:

1. Peel, core and slice apple. Set aside.
2. In large mixing bowl combine eggs, flour, baking soda, sugar and salt. Slowly mix in milk, stirring constantly. Gradually stir in melted butter, vanilla, and nutmeg.
3. Place batter in the refrigerator for 30 minutes, or overnight.
4. When you are ready to make the German Apple pancake, preheat oven to 425 degrees F (220 degrees C), and remove batter from refrigerator.
5. Melt butter in a 10" ovenproof skillet. Brush butter up on the sides of the pan, coating it completely. In a small bowl, combine ¼ cup of sugar, cinnamon, and nutmeg. Sprinkle sugar and spices into buttered skillet. Line the bottom of the pan with sliced apple, and sprinkle remaining sugar over the apples.
6. Place pan over medium-high heat until the sugar bubbles, then gently pour batter into the skillet, covering the apples.
7. Bake in preheated oven for 15 minutes. Reduce heat to 375 degrees F (190 degrees C) and bake for an additional ten minutes.
8. Slide pancake onto serving platter, and cut into wedges. Garnish with powdered sugar.

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