

German Puff Pancake

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I used to love getting these at Village Inn when I was a grad student. Once I learned how to make them, I never went back.

3 eggs
1 tbs sugar
1 tsp salt
1/2 c milk
1/2 c flour
all the butter you dare (maybe 1-2 tbs)

Preheat oven to 450°F. Crack three eggs into a bowl. Add the sugar. Beat slightly with a whisk, just enough to break up the yolks. Add the milk and the flour, then beat well until the batter is smooth and there's some bubbliness.

Heat an oven-safe sautee pan on the stove on medium-high, add the butter and swish around. When the butter melts, foams up, then collapses, pour in the batter. It should make a "kooosh" sound, otherwise the pan wasn't hot enough. Put the pan in the oven. Let it bake for 10 minutes or so until the sides have risen and started browning. Reduce oven temperature to 375°F, then continue baking until there's some brown spots in the center and the puffy deal is set.

Remove pan, slide out the puff pancake, then top with syrup, powdered sugar and lemon juice, or fruit compote.

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