



Long Livo

German Pancakes – Easy Breakfast Favorite

10 min

Prep time

4

Servings

15 min

Cook time

Easy

Difficulty

25 min

Total time

German

Cuisine

Ingredients

Batter

- ☐ 4 large eggs
- ☐ 1 cup all-purpose flour
- ☐ 1 cup whole milk
- ☐ 2 tbsp granulated sugar
- ☐ 1/4 tsp salt
- ☐ 2 tbsp melted butter, plus extra for pan
- ☐ 1 tsp lemon zest (optional)

Instructions

- 1 Preheat your oven to 425°F (220°C) and place a 10-inch skillet on the stovetop over medium-high heat.
- 2 In a bowl, whisk eggs until frothy, then add flour, milk, sugar, and salt; blend until just combined.
- 3 Add melted butter and lemon zest to the batter; give it a gentle stir, then let it rest while the pan heats.
- 4 Add a tablespoon of butter to the hot skillet; swirl until melted, then pour the batter in, spreading it evenly.
- 5 Transfer the skillet to the oven and bake for 12-15 minutes, until the edges are golden and the center is puffed. Remove, dust with powdered sugar, and serve immediately.

Nutrition per serving

310 kcal

Calories

12 g

Protein

32 g

Carbs

14 g

Fat

Tips & notes

- If the pancake deflates quickly, serve right away; it will settle faster than you think.
- You can add a pinch of cinnamon to the batter for extra warmth.
- For a crispier edge, increase the butter in the pan slightly.