

German Apple Pancakes

Makes a large batch - can be halved

Ingredients:

- ½ cup unsalted butter
- 6-8 fresh apples, peeled and sliced, or 2 quarts canned apples (juice drained)
- 1 teaspoon ground cinnamon
- ¼ cup brown sugar
- 1 teaspoon pure vanilla extract
- 2 cups all-purpose flour
- 2 cups whole milk
- 12 large eggs
- ½ teaspoon salt
- Toppings: powdered sugar, maple syrup, and whipped cream

Instructions:

1. Preheat your oven to 375°F (190°C).
2. In a large oven-safe skillet, melt the butter over medium heat. Add the sliced apples, brown sugar, cinnamon, and vanilla extract. Cook, stirring constantly, until the apples are tender and the mixture becomes caramelized - about 10-12 minutes. Turn off the heat.
3. In a blender, combine the flour, milk, eggs, and salt. Blend until smooth and well combined.
4. Pour the batter over the cooked apple mixture in the skillet, ensuring that it's evenly distributed.
5. Place the oven-safe skillet in the preheated oven and bake for 30-40 minutes, or until the pancake is golden, puffy, and the middle is set (not runny).
6. Remove the skillet from the oven and let it cool for a few minutes before serving.
7. To serve, slice the pancake into wedges and top with your choice of powdered sugar, maple syrup, and whipped cream.