

Long Livo

Baked German Pancake

Fluffy baked German pancake with crisp edges and a soft center, ideal for a quick, cozy breakfast.

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**German** Cuisine

Ingredients

Batter

- [ ] 4 large eggs
- [ ] 1 cup all-purpose flour
- [ ] 1 cup whole milk
- [ ] 2 tbsp granulated sugar
- [ ] 1 tsp vanilla extract
- [ ] Zest of 1 lemon
- [ ] Pinch of salt

For Baking

- [ ] 4 tbsp unsalted butter, melted
- [ ] Powdered sugar for dusting

Instructions

1. Preheat your oven to 425°F (220°C) and place a 10-inch oven-safe skillet inside to heat.
2. In a bowl, whisk eggs until fluffy, then add flour, milk, sugar, vanilla, lemon zest, and salt; whisk until smooth.
3. Carefully remove the hot skillet, add melted butter, swirling to coat the bottom and sides.
4. Pour the batter into the buttered skillet, then immediately transfer the skillet to the oven.
5. Bake for 20-25 minutes, or until the edges are golden and the center is set but still slightly jiggly.
6. Remove from oven, dust with powdered sugar, and serve hot. Optional: pair with fresh berries or a drizzle of maple syrup.

Nutrition per serving

320 kcal	12 g	32 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the batter looks too thick, add a splash of milk before baking.
- For extra flavor, substitute half the milk with orange juice and add a pinch of cinnamon.
- Do not over-bake; the pancake should stay airy inside.