

## **Recipe of the Month: German Pancakes**

**Pancake Ingredients:** 6 eggs, 1 C milk, 1 C flour, 1/2 tsp. salt, 2 Tbsp butter - melted.

**Syrup Ingredients:** 1 1/2 C sugar, 1/2 C butter, 3/4 C buttermilk, 2 Tbsp. light corn syrup, 1 tsp baking soda, 2 tsp vanilla, confectioners' sugar.

**Instructions:** Place the eggs, milk, flour and salt in a blender; cover and process until smooth. Pour the butter into an ungreased 13-in. x 9-in. x 2-in. baking dish; add the batter. Bake, uncovered, at 400 degrees F for 20 minutes.

Meanwhile, in a saucepan, combine the first five syrup ingredients; bring to a boil. Boil for 7 minutes. Remove from the heat; stir in vanilla. Dust pancake with confectioners' sugar; serve immediately with the syrup.