

GERMAN OVEN PANCAKES

INGREDIENTS:

2 cups milk	4 eggs
1 teaspoon vanilla extract	1 1/3 cups all-purpose flour
4 Tablespoons granulated sugar	1 Lemon & Powdered sugar (optional)

INSTRUCTIONS:

Preheat the oven to 400 degrees.

In a blender, combine milk, eggs, vanilla, flour, and granulated sugar.

Pour the batter into a 9×13 baking dish. Cook 20-30 minutes or until the pancake is set in the middle and the edges are very puffy and golden brown.

Remove from oven. Squeeze the juice of one lemon over the top and dust generously with powdered sugar. Serve immediately!

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