

# VISUAL GERMAN PANCAKE RECIPE FOR KIDS

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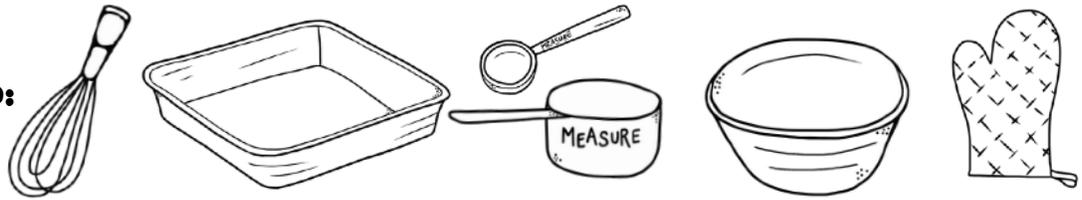
## **CLIPART CREDITS:**

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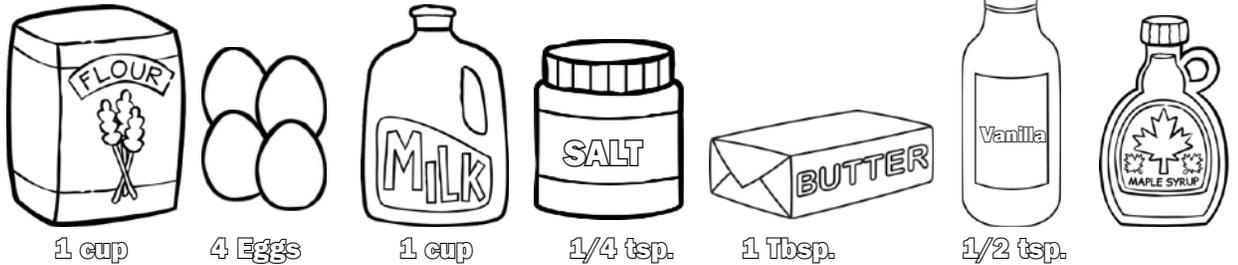


# GERMAN PANCAKES

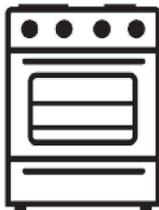
## TOOLS YOU NEED:



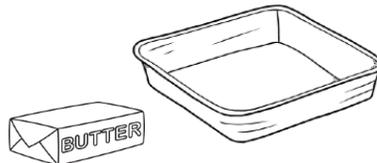
## INGREDIENTS:



## DIRECTIONS:



**1. PREHEAT OVEN TO 425°**



**2. PUT BUTTER IN THE PAN AND PUT IN THE OVEN TO MELT.**



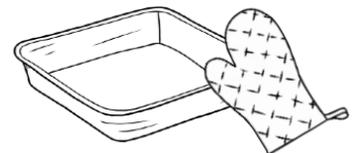
**3. IN A BIG BOWL, WHISK 4 EGGS.**



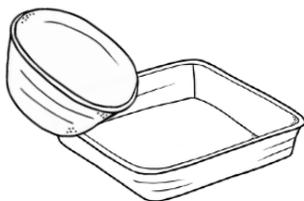
**4. ADD MILK AND VANILLA AND MIX.**



**5. MIX IN THE FLOUR AND SALT.**



**6. USE THE HOT PAD AND REMOVE THE PAN FROM OVEN.**



**7. POUR THE PATTTER INTO THE PAN.**



**8. BAKE AT 425° FOR 15-20 MINUTES**



**9. TOP WITH SYRUP.**

## **GERMAN PANCAKES** from Teach Beside Me

### **Ingredients:**

1 c. Flour  
4 Eggs  
1 c. Milk  
1/4 tsp Salt  
1 Tbsp. Butter  
1/2 tsp. Vanilla Extract

**Directions:** Preheat the oven to 425°. Put the butter in a square baking pan and place in the preheating oven to melt for about 5 minutes. Tilt the pan to get butter all over the bottom and sides of the pan.

In a large bowl, whisk the eggs. Add the milk and vanilla. Mix in the flour, and salt. Mix until most of the lumps are gone.

Remove the pan from the oven and pour in the batter. Bake for 15-20 minutes until golden on the edges and very puffy.

Cut in squares and serve hot with syrup, or lemon juice & powdered sugar.