

Thin German Pancakes

Makes 8 pancakes

1 c. flour

¼ c. plain or powdered sugar

½ tsp. salt

1 tsp. baking powder

1 c. milk

1 tsp. vanilla extract

2 eggs

butter

Beat all ingredients together in a bowl or using a blender. Melt 1 Tb. butter in a frying pan or on a griddle. Pour ¼ – ½ cup of batter onto the melted butter. Tilt pan and swirl batter around until very thin, like a crepe. When the top begins to cook, flip the pancake over. May be served with butter, powdered sugar, plain sugar, lemon juice or jam. Roll like a crepe to serve.

