

German Pancakes

Ingredients/Zutaten

- 250 g all purpose flour
- 4 eggs
- 1 tbsp sugar
- 1 dash salt
- 375 ml milk
- 125 ml water
- 1/2 tsp baking soda (or some mineral water)
- 1/2 stick butter



Directions/Zubereitung

1. Mix the eggs and milk in a mixer.
2. Slowly add flour, avoiding lumps.
3. Add salt, water and baking soda.
4. Heat one or more frying pans to medium hot, and melt some butter in each one.
5. Pour dough into pan ensuring it spreads out in the entire pan.
6. Fry to golden brown on both sides, flipping once.

Serve

Serve with jam, sugar, whipped cream, cinnamon mix, Nutella, nuts, honey—or eat as is with nothing on top.