



Byron's Dutch Oven Recipes

[Dutch Oven Recipes](#) > **German Pancakes**

German Pancakes

1 1/2 cups milk
9 eggs
1 1/2 cups flour
3/4 tsp. salt

6 Tbs. butter
lemon juice
powdered sugar

In a mixing bowl whisk together milk, eggs, flour, and salt to form a thin batter.

Heat a 14" Dutch oven using 14-16 briquettes bottom and 18-20 briquettes top until very hot. Add butter to Dutch oven and let melt. Pour batter into oven and cook for 25-30 minutes until pancake is fluffy and light brown.

Sprinkle pancake with lemon juice and dust with powdered sugar.

Serves: 6

[[Back](#)]

[Dutch Oven Cooking](#) | [Introduction](#) | [Oven Care](#) | [Cooking Tips](#) | [Recipes](#) | [Photos](#) | [Links](#)
[Site Map](#) | [About Me](#)

Site design by Byron Bills
Copyright © 2003 by [Byron Bills](#). All rights reserved.