**German Pancakes**

**Pancake Filling**

2 Eggs 20 mL Margarine

125 mL Milk 1 Apple, peel, core, slice

40 ml Flour 5 mL Sugar

3 mL Sugar 2 mL Cinnamon

15 mL Margarine

**FILLING:**

1) Move the top oven rack to the second highest position in the oven. Preheat the BROILER.

2) In a fry pan, melt 20 mL margarine over medium heat (4). Mix together sugar and cinnamon.

3) Place the apple slices in the fry pan and sprinkle with the cinnamon mixture. Cook the apples, stirring occasionally until they begin to soften. Remove from fry pan and set aside in a small bowl.

**Pancake:**

1) In a large bowl, combine eggs and milk, beating lightly with a whisk to blend slightly, do not overbeat.

2) In a separate bowl, sift flour and sugar together. Add to the milk mixture a little at a time, stirring constantly. Batter should be slightly lumpy.

3) Melt 15 mL margarine in fry pan over medium heat (4). Pour 1/2 the batter tilting the pan to cover the bottom. Place the apple filling over the batter evenly and let the pancake cook for about 3 minutes. Do not let the bottom burn.

4) Pour the remaining 1/2 of the batter over the apples and slide the skillet under the broiler. Cook for 2-3 minutes until the top is golden and firm to the touch.

5) Remove from pan, sprinkle with icing sugar and serve immediately.

Demo Questions:

Where does the heat come from when using the broiler?

What method of mixing is the pancake- muffin, biscuit, or cake?

What number do we set the stove to for this recipe? Why do we not want it too hot?