# 🥞 German Pancake Lab

Culinary 1 · Unit 9 · Level 2 · after the Egg Cookery Lab



Name: _____ Date: _____ Period: _____

*Makes 2 pie-pan pancakes. Mrs. Dyches' recipe: German Pancakes (group, 2 pie pans) + Buttermilk Syrup.*

## 🧺 Pancakes

- ☐ 🥚 **6** eggs
- ☐ 🥛 **1 c** milk
- ☐ 🌾 **1 c** flour
- ☐ 🧂 **¼ tsp** salt
- ☐ 🧈 **2 Tbsp** butter (1 Tbsp per pan)

## 🧺 Buttermilk syrup

- ☐ 🍚 **½ c** sugar
- ☐ 🧈 **¼ c** butter
- ☐ 🥛 **¼ c** buttermilk (or milk + ½ tsp vinegar)
- ☐ 🍯 **1½ tsp** corn syrup
- ☐ 🍦 **1 tsp** vanilla
- ☐ 🥄 **¼ tsp** baking soda

## 👩‍🍳 Steps: check each box when you finish

1. 🔥 Oven to **425°F**. Put **1 Tbsp** butter in each pie pan. Melt in the oven (watch it). ☐
2. 🥣 Beat eggs, milk, flour, and salt with the mixer until fluffy. ☐
3. 🥧 Pour the batter into the hot pans. ☐
4. ⏲️ Bake **15-20 minutes** until puffy and golden. ☐
5. 🍲 Syrup: boil sugar, butter, buttermilk, corn syrup for **1 minute**, stirring. ☐
6. 🥄 Off the heat. Stir in baking soda and vanilla (it foams!). ☐
7. 🍽️ Serve with syrup or powdered sugar. Photo! ☐

💡 *Her for-one version is on The Spruce Eats (link did not open for us), so this packet uses her group recipe (2 pie pans).*