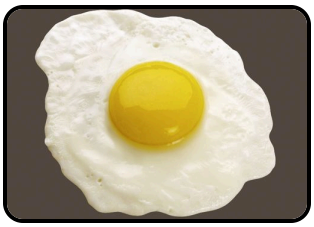
🥞 German Pancakes

Culinary 1 · Unit 9 Lab · Picture recipe card (Level 2). Makes 2 pie pans. The eggs make it puff up!



Name: _____ Date: _____ Period: _____

🧺 Mise en place: check off each one when it is on your counter

- ☐ 🥚 **6** eggs
- ☐ 🌾 **1 c** flour
- ☐ 🧈 **2 Tbsp** butter
- ☐ 🍯 syrup, jam, or fruit
- ☐ 🥛 **1 c** milk
- ☐ 🧂 **¼ tsp** salt
- ☐ 🍚 powdered sugar (topping)

🧰 Tools

- ☐ 2 glass pie pans
- ☐ Electric mixer
- ☐ Oven mitts
- ☐ Knife for serving
- ☐ Mixing bowl
- ☐ Measuring cups + spoons
- ☐ Spatula

💡 *Don't open the oven while it bakes. It may fall!*

👩‍🍳 Steps: check each box when you finish

1		Wash hands. Apron on. Hair back.	☐
2		Oven to **425°F**.	☐
3		Put **1 Tbsp butter** in **each** pie pan. Put the pans in the oven to **melt**. Don't let it burn!	☐
4		Bowl: crack the **6 eggs**. Add **milk, flour, salt**.	☐
5		Beat with the **mixer** until **fluffy and smooth**.	☐
6		Oven mitts on. Take out the hot pans. **Pour** the batter in.	☐
7		Bake **15–20 minutes**, until **puffy and golden**. Done in the middle.	☐
8		Sprinkle with **powdered sugar**.	☐
9		Serve with **syrup, jam, or fruit**.	☐
10		Clean up your station. Wash hands after raw eggs.	☐

📸 Lab photos and my check

☐ Mise en place ☐ Step 1 ☐ Step 2 ☐ Step 3 ☐ Final plate

⭐ One thing that went well: _____

🔧 One thing to do better: _____

🧽 My clean-up: 😀 great 🙂 okay 😕 needs work