

## GERMAN PANCAKE WITH STRAWBERRIES

4 to 6 servings

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| 1/4 cup (1/2 stick) butter<br>(not margarine) | 1 cup sliced fresh strawberries or<br>half of a 16-ounce package<br>frozen unsweetened whole<br>strawberries, thawed and sliced |
| 3 eggs  | 1 teaspoon granulated sugar   |
| 1/2 cup all-purpose flour                     | 1/2 cup sour cream  |
| 1/2 cup milk                                  | 1 tablespoon brown sugar  |
| 1/2 teaspoon salt                             |   |

1. Preheat the oven to 425 degrees. Put the butter into a 10-inch ovenproof skillet and place it in the oven. (As an alternative to a skillet, use a 9-inch round baking dish.)
2. Meanwhile, mix the eggs, flour, milk, and salt in a blender.
3. When the butter has melted, carefully pull out the oven rack and quickly pour the egg mixture into the skillet. Bake 15 to 20 minutes or until the pancake is puffed up and lightly browned. It will flatten slightly after it comes out of the oven.
4. Sweeten the strawberries with the granulated sugar in a small bowl and mix the sour cream with the brown sugar in a separate small bowl.
5. Cut the pancake into wedges and serve on individual plates. Top with the strawberries and sweetened sour cream.

### Variations:

- ◆ Use raspberries instead of strawberries.
- ◆ Double the recipe, using a larger skillet or baking dish, such as a 9 x 13-inch pan.

*Have a family outing to pick berries when they ripen. Strawberries ripen in late spring, followed in summer by raspberries, blueberries, and then blackberries.*



## WEDNESDAY BREAKFAST FOR DINNER

*My neighbor Barbara gave me this recipe. I can still remember the day I first made it over 15 years ago. I called my sister and told her I would be right over with something she had to taste. We have all been making this delicious pancake ever since! Be sure your guests see it before you cut it for serving.*