

German Pancake

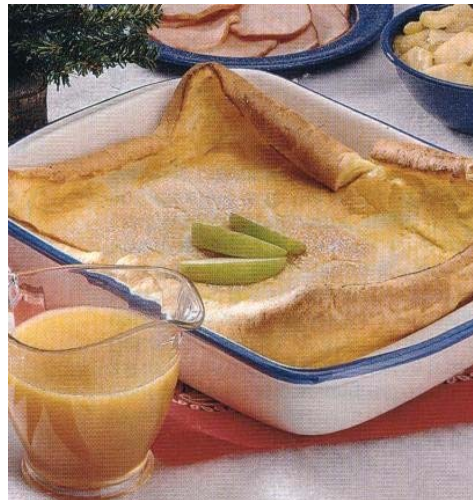
A new family favorite. Piping hot and puffy from the oven, this golden pancake served with the buttermilk syrup is an eye-opening treat.

GERMAN PANCAKE:

6 eggs
1 cup milk
1 cup all-purpose flour
1/2 tsp. salt
2 Tbs. butter, melted
Pam

BUTTERMILK SYRUP:

1-1/2 cups sugar
3/4 cup buttermilk
1/2 cup butter
2 Tbs. corn syrup
1 tsp. baking soda
2 tsp. vanilla extract
Confectioners' sugar



Place the eggs, milk, flour and salt in a blender; cover and process until smooth.
Pour the melted butter into an un-greased 13 inch x 9 inch x 2 inch baking dish.
If using a glass or untreated baking dish, spray a small amount of Pam in dish, first, then add the butter.

Add the pancake batter from the blender.

Bake, uncovered, at 400 degrees for 20 minutes.

Meanwhile, in a saucepan, combine the first five syrup ingredients; bring to a boil.

Boil for 7 minutes.

Remove from heat; stir in vanilla.

Dust pancake with confectioners' sugar, serve immediately with the buttermilk syrup.

Yield: 4 servings.