

German Apple Pancake, makes 1 large pancake,
Cakes, cookies, pies & tarts, Williams-Sonoma
Serves 2

Pancake

½ cup all-purpose flour
½ teaspoon salt
3 eggs at room temperature
½ cup whole milk
2 tablespoons unsalted butter
½ tart apple, such as Granny Smith, cored, and thinly sliced
2 tablespoons firmly packed dark brown sugar
pinch of freshly grated nutmeg

Topping

¼ cup unsalted butter melted
¼ cup fresh lemon juice
Confectioner's sugar



1. FOR PANCAKE: Preheat oven to 475F. Sift flour and salt together into a bowl.
2. In another bowl, whisk eggs and milk together until frothy and light. Gradually whisk egg mixture into flour mixture, just to blend. Do not overbeat.
3. In a 10-inch cast-iron skillet, melt butter over medium heat. Add apple and brown sugar.
4. Sauté until apple is tender, 3-5 minutes. Sprinkle with nutmeg.
5. Pour batter over apple and place pan in oven. Bake until puffed and browned on edges, about 15 minutes, checking after 10 minutes.
6. Remove from oven. Place a serving platter over skillet. Carefully and quickly invert pancake into platter, or serve directly from skillet.
7. FOR TOPPING: Drizzle pancake with melted butter and lemon juice. Dust with confectioners' sugar. Serve at once.