

German Apple Pancake

The Batter

4	Eggs
1 tsp	Vanilla
1 cup	Milk
1/2 tsp	Baking powder
1 pinch	Salt
1 TBSP	Sugar
1/2 cup	Sifted flour
1/2 tsp	Ground nutmeg
2 TBSP	Unsalted butter, melted



Beat the batter

- Beat eggs together
- Add vanilla and milk
- Sift in the flour, salt, sugar and baking powder
- Add nutmeg and melted butter

The Fruit

1/4 cup	Unsalted butter
1/4 cup	Brown sugar
1/2 tsp	Cinnamon
1/2 tsp	Ground nutmeg
1 large	Tart apple or pear

Preparation

- Melt the butter, brown sugar and spices in your cast iron skillet
- Add fruit and cook until lightly bubbling
- Pour the batter over the apples

Cook over the campfire

- Cover the skillet and hang it close to the fire for 20-30 minutes

***The pancake, when cooked, will puff up impressively!
It deflates pretty quickly.**

You can find recipes, deals, discounts and other great resources for RVers and campers including a weekly podcast at StressLessCamping.com

