

## VILLA LOUIS RECIPE

## German Pancakes

## **INGREDIENTS:**

½ cup of butter

8 eggs

1 cup of flour

l cup of milk

Sugar

Cinnamon & nutmeg (optional)

Salt & pepper

A recipe passed down through generations.

## **DIRECTIONS:**

- Melt ¼ cup of butter in frying pan.
  Meanwhile, beat together eight eggs with just over a cup of both flour and milk.
- Add a dash of salt.
- Pour into greased frying pan. Lightly sprinkle with sugar. Cinnamon and nutmeg can be used as well.

- 4 Bake in hot oven until edges have risen up golden brown.
- Serve hot with maple syrup or preserves.

We recommend modern substitutions for any missing details.

\* Historic recipes often lack what we would consider today as key pieces of information.



Join the Wisconsin Historical Society's celebration of flavors that connect us to our diverse heritage in the most delicious way.

Learn more at wisconsinhistory.org/flavor



WHI IMAGE ID 114588