

# German Apple Pancake

Yield: 6 min  
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/german-swiss-apple-pancake-recipe>

## Ingredients:

- apple
- lemon juice
- milk
- eggs
- butter
- flour
- salt
- ground cinnamon
- light brown sugar
- powdered sugar
- 1 medium apple cored and very thinly sliced, about 1 cup
- 1 1/2 tablespoons light brown sugar
- 1/8 teaspoon ground cinnamon
- 1 teaspoon fresh lemon juice
- 1/3 cup all purpose flour \*, see note below for GF alternative
- 1/4 teaspoon kosher salt
- 1/3 cup milk
- 3 eggs
- 2 tablespoons butter
- powdered sugar unchecked?, for serving

## Nutrition:

1. Calories: 230 calories
2. Carbohydrate: 27 grams
3. Cholesterol: 165 milligrams
4. Fat: 12 grams
5. Fiber: 2 grams
6. Protein: 6 grams
7. SaturatedFat: 6 grams

8. Sodium: 350 milligrams
  9. Sugar: 14 grams
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