

German Pancakes with Jelly

Maria Provenzano

Yield: Serves 4

Ingredients:

1 ¼ cup flour, plus more if needed
Pinch of salt, about 1/4 teaspoon
1 egg, room temperature
1 cup whole milk, room temperature, plus more if needed
Shortening, roughly 2 cups
Jelly (as a topping)

Directions:

1. Combine flour and salt in a large bowl.
2. Whisk in the egg and milk.
3. Place a large frying pan on medium heat and add enough shortening for about 1/2 inch once melted.
4. Test to see if the oil is hot enough by dropping in a little bit of the batter, and if it starts to float right away and become golden, it is ready.
5. Use a large spoon to drop the batter into the frying pan. Usually, five will fit in the pan at a time, depending on how large your pan is.
6. When the bottom of the pancake becomes golden, flip it to fry the other side.
7. Once both sides of the pancakes are golden brown, place them onto a platter lined with paper towels to help absorb the excess oil.
8. Serve right away with jelly.

Tips:

1. If you want to use a different oil to fry in, you definitely can. However, according to my mom, if you fry these in anything else besides shortening, they won't be as good. I tried coconut oil, and she disapproved!
2. The batter should be slightly thinner than the regular pancake batter. If it seems too thick, add some more milk; if it's too thin, add some more flour. There isn't a science to this.
3. These are small pancakes, but they are supposed to be that way. I do not recommend making these the size of a regular pancake.
4. The best way to eat these is when they are hot and fresh. We like to fold them in half and then dip them in the jelly.
5. My mom always used a fork to flip the pancakes. You can use tongs as well, and either of those options are better than using a spatula.