German Apple Pancake

Prep time: 10 minutes
Cook time: 35 minutes

Ingredients:

- 9 large eggs
- 1 1/2 cup whole or 2% milk
- 4 large Granny Smith, Honeycrisp, or Envy apples
- 1 1/2 Stick unsalted butter
- 3 teaspoon vanilla extract
- 9 tablespoons granulated sugar
- 1 1/2 teaspoon ground cinnamon
- 3/4 teaspoon of nutmeg
- 3/4 teaspoon kosher salt
- 1 1/2 cup all-purpose flour
- 4 tablespoons powdered sugar for serving

At home prep

1. Peel 3 large Granny Smith, Honeycrisp, or Envy apples. Halve and core the apple, then thinly slice. Add lemon juice, place in gallon Ziploc, and label.
2. Mix dry ingredients in gallon Ziploc and label (granulated sugar, cinnamon, nutmeg, salt, flour).
3. Put powdered sugar into small Ziplock and label.

At campout prep:

1. Pre-heat 12” Dutch oven and melt butter.
2. Place eggs and milk in an aluminum pot and wisk together.
3. Add the dry ingredients and vanilla extract to the pot and whisk to combine.
4. Spread the apples into a single layer on bottom of the Dutch oven. Pour the batter evenly over the apples.
5. Bake until set in the center and puffed around the edges, for about 30 minutes.
6. Insert knife in center. If it comes out clean, it is done.
7. Serve dusted with powdered sugar.

Equipment

12” Dutch oven
Spatula
Mixing bowl
Lid lifter and trivet