**German Pancake with Apple Compote**

Half of the group work on the apple compote.  The other half work on the German Pancake.  For Seesaw… post slicing of apples, mixing of pancake batter, final product, clean and sanitized kitchen.

**Apple Compote**

Yields: 4-6 servings

2-3 large apples

⅓ cup water

2 Tbsp Brown Sugar

½ tsp cinnamon

¼ tsp nutmeg

1. Peel and slice the apples into ¼ inch slices with a chef knife.
2. Place apple slices and water and cook on medium heat until the fruit is JUST SOFT.
3. Add the remaining spices and stir.  Shut off the heat and wait for the pancake to finish.

**German Pancake**

4 tbsp butter

6 eggs

1 cup milk

¼ tsp salt

1 tsp sugar

½ tsp vanilla

1 cup flour

1. Preheat the oven to 400 degrees.
2. Place 4 tbsp butter into a 13 x 9 inch rectangle pan.  Put into the oven and let the butter melt.  Be careful to not burn the butter.
3. Beat the 6 eggs.
4. Add the rest of the ingredients and combine thoroughly.
5. Pour the batter into the preheated buttered dish.
6. Bake 20-25 minutes until golden and fluffy.
7. Serve immediately topped with the apple compote.