



## BIG GERMAN

SUBMITTED BY: Elaine Haas - CT Scan Technologist, Diagnostic Imaging

This recipe has been passed down to me from my Mother-in-law (Oma) who has passed away. Great memories of my Children watching it raise in oven and watching her enjoyment of them eating it. So I make it at home often for breakfast, lunch or even a light dinner. We still get amazed by the height it makes when cooking.

### INGREDIENTS:

5 tbsp. butter  
4 eggs  
1/4 tsp. salt  
1 cup of flour  
1 cup of milk  
1/2 cup sour cream,  
3 Tbsp. sugar  
1 tsp. vanilla

### DIRECTIONS:

1. Preheat oven to 425 degrees.
2. Melt butter in 11X13 baking dish
3. Blend well- eggs, flour, salt and milk
4. Bake for 20 mins until raises.
5. Sour Cream topping: 1/2 cup sour cream, 3 Tbsp. sugar, and 1 tsp. vanilla - mixed well
6. When out of the oven spread with sour cream mixture
7. Enjoy with fresh fruit!!!