

Grandma's bacon pancakes

(Rhineland-style)

Ingredients for 2 people

3 eggs

200 g flour

1 tsp sugar

250 ml milk

1 tbsp dried marjoram

1 dash of sparkling mineral water

12 strips of breakfast bacon

1 tsp pepper

1 tsp salt

60 g butter for frying

Preparation

Beat the eggs together with the milk, pepper, salt, and the teaspoon of sugar until they are nice and fully. then gradually add the flour bit by bit and the dried marjoram and allow the mixture to stand and swell for 15 minutes.

Once the pancake batter has swelled, stir in a dash of sparkling water - this helps make the batter nice and fluffy. Place half the butter in a large frying pan, allow it to melt and spread out six slices of breakfast bacon in the pan.

Use a ladle to pour half of the batter over the bacon, working carefully from the outer edge inwards so that the bacon remains in place and is not shifted by the batter. As soon as the underside of the pancake can be lifted easily from the pan, take a look to see whether the batter has turned a golden-brown color. If so, you can turn it and cook the other side until it is nicely browned, too. Then slide it onto a plate and put it in oven at 60 degrees until the second of grandma's bacon pancakes is also ready to eat.