German Pancake with Brown Sugar Apple Topping

1 3/4 cups flour

1/4 cup sugar

1 Tablespoon lemon zest

1 Tablespoon lemon juice

1/2 teaspoon salt

1 1/2 cups milk

6 eggs

1 1/2 teaspoons vanilla

3 Tablespoons butter

Brown Sugar Apple Topping

2 Tablespoons water

1/3 cup water

1/4 cup brown sugar

1/4 teaspoon cinnamon

1/8 teaspoon salt

3-4 apples, peeled and sliced thin

Whisk together flour, 3 T. sugar, lemon zest and salt.

Whisk together milk, eggs and vanilla.

Slowly whisk milk into dry ingredients.

Melt butter in 12" non-stick skillet. Add batter and transfer to 375 oven.

Bake 30-35 minutes. ​

For topping, melt butter in a skillet.

Add water, sugar, cinnamon and salt.

Whisk until sugar dissolves.

Add apples and bring to a simmer.

Cover and cook 5 minutes.

Uncover and cook 5-7 minutes longer.

Remove pancake from oven, sprinkle with lemon juice and 1 T. sugar.

Remove pancake from skillet and fill with apples.