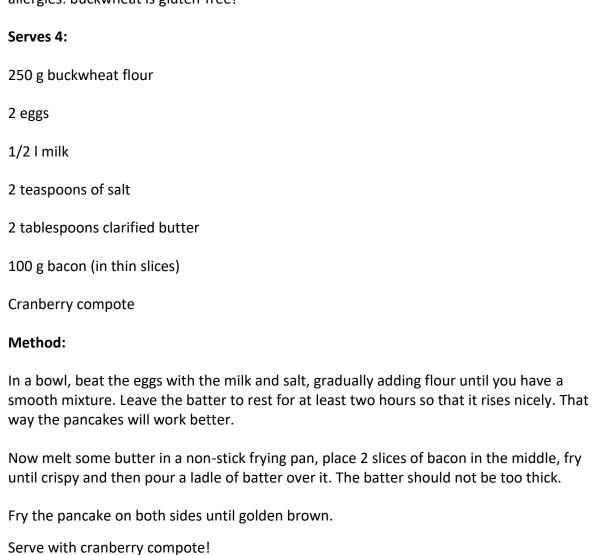
## **Germany bite by bite: Buckwheat Pancakes**

bread with lard.

Enjoy!

Pancakes! Sweet or salty, they're are done quickly. In Lower Saxony there is a variant made from buckwheat flour. They combine both: sweet and salty. The good news for people with allergies: buckwheat is gluten-free!



Some people prefer apple compote — or both — and a slice of pumpernickel (coarse rye)