

Dutch baby pancake

Recipe



½ cup all-purpose flour

½ cup whole or 2% milk

2 large eggs

2 tablespoons granulated sugar

1 teaspoon vanilla extract

½ teaspoon kosher salt

2 tablespoons butter

For garnish you can use

**Powdered sugar, maple syrup, jam, fresh fruit,
or any toppings of your choice**

Bake at 425*F

You will need a blender or food processor and a 9-10-inch cast iron skillet

Blend the batter: Place the flour, milk, eggs, sugar, vanilla, and salt in the blender or processor fitted with the blade attachment. Blend for 10 seconds, scrape down sides, and then blend for another 10 seconds. The batter will be quite loose and liquidy.

Rest the batter: Leave the batter in the blender and set aside to rest 20-25 minutes. This gives the flour time to absorb the liquid.

Heat the pan and oven: Meanwhile, place the oven safe skillet on the middle rack of the oven and remove any racks above it. Heat oven to 425*F

Melt the butter: When ready to make the pancake, remove the skillet from the oven using oven mitts and place it on top of the stove. Add the butter and swirl the pan to melt the butter and coat the sides and bottom of skillet.

Add the batter: Pour the batter on top of the butter. Tilt the pan if needed so that the batter runs evenly to all sides. Place the skillet in the oven.

Bake the Dutch baby: Bake until the Dutch baby is puffed, lightly brown across the top, and darker brown on the sides and edges, 15-20 minutes.

Serve while hot: You can either serve from the pan or transfer the Dutch baby to a serving platter. Dust with powdered sugar. Cut into wedges and serve with toppings of your choice.

You can also, make a fruit- filled Dutch baby: Arrange fruits like blueberries, raspberries, or sliced peaches over the bottom of the skillet and then pour the batter over top. (Scattering fruit on top of the batter will keep it from rising as impressively)