



Dutch Baby Pancake

A RECIPE BY LEANNE DOEHN

Prep Time - 5 minutes

Servings - 2-4 people

Bake Time - 15-20 minutes

ingredients

- 1/2 cup All-purpose flour
- 1/2 cup Milk
- 3 large Eggs
- 2 Tbsp white sugar
- 1 tsp vanilla extract
- 1/4 tsp salt
- 2 Tbsp butter

Topping suggestions

- Lemon juice
- Icing sugar
- Syrup
- Fruit
- Whipped cream
- Jam

directions

- Preheat the oven to 425°F. Place your baking dish/skillet on the middle rack in the oven to heat up along with the oven.
- Blend flour, milk, eggs, sugar, vanilla and salt in a blender/ food processor or immersion blender.
- Once the oven is preheated and your batter is ready, remove the baking dish/skillet from the oven. Add the butter and swirl the pan to melt the butter and coat the bottom and sides of the pan.
- Pour the batter on top of the butter. Place baking dish/skillet back in the oven.
- Bake until the Dutch baby pancake is puffed, lightly browned across the top and darker brown on the sides and edges, 15-20 minutes. Slightly longer if you are doubling the recipe.
- Slice into wedges to serve. Serve with fresh fruit and whipped cream on top or syrup. We like a little bit of lemon juice and icing sugar dusted on top(similar to a beaver tail).