

DUTCH BABY

(German Pancake)

Ingredients:

- 2 Tablespoons Butter
- 2 Cups Flour
- 2 Cups Milk
(at room temperature)
- 6 Large Eggs
(at room temperature)
- 2 Tablespoons Sugar
- 2 Teaspoons Vanilla Extract
- 1 Teaspoon Salt
- Confectioner's Sugar
- Toppings
(Syrup, Berries, etc.)



Instructions:

1. Place the butter in a 12" oven-proof skillet. (A cast iron skillet is preferable, but any heavy oven-proof pan of comparable size can be used.) Place the pan with the butter in the oven and allow the butter to melt while the oven is preheating to 425° F. Watch the butter closely to avoid burning.
2. Mix the flour, milk, eggs, sugar, vanilla and salt in a blender until smooth—approximately 30 seconds. (If a blender is not available, a whisk or other mixing device can be used.)
3. Remove the pan from the oven and pour the batter over the melted butter.
4. Bake for 25 minutes then turn off the oven and let the Dutch Baby remain in the oven for five minutes before opening the oven door.
5. Remove from the oven and sprinkle lightly with Confectioner's sugar. Slice to serve.
6. Serve hot with toppings such as syrup or fresh berries, etc.