

## Dutch Baby

oven pre heat 375\* bake for 30-35 mins

In a blender mix:

4 eggs

1 cup whole milk (works best, can use 2%)

2/3 cup flour

3 Tbsp sugar

½ stick of melted butter (melt in oven proof pan- do not get hot)

Splash of pure vanilla extract

Thin ¼” slices of apple or pear

I melt the butter in my ovenproof skillet and then swirl to coat pan before I pour melted (not hot) butter into blender – kills 2 birds and all ☺. Mix. Place a few fruit slices in buttered ovenproof skillet and then slowly pour batter over fruit. Bake until golden . Your baby will puff up and slide up the side of your skillet. It will be thin so don't feel bad about having a large slice! Serve with a light dusting of powdered sugar- we have tarheel blue powdered sugar in our shaker ☺

Deb's notes:

German Pancake or Dutch Puff

You can make without fruit, and I often do, as I prefer fresh uncooked fruit to eat. In researching this recipe, I found that many folks add various berries and some serve with applesauce, jams or squirt fresh lemon juice on their Dutch baby.

When I first made this recipe, it reminded me of the Yorkshire pudding we would have with roasts. Sure enough, it's almost the same recipe!