

DUTCH BABY PANCAKE

Instructions:

1. Mix flour, milk, eggs, sugar, vanilla, and salt to create the batter. This works best if you mix in a blender, or you can whisk by hand in a mixing bowl. The batter will be loose and very liquid.
2. Leave the batter alone to rest for 20 minutes.
3. While the batter is resting, place the cast iron skillet on a middle rack in the oven, and preheat the oven to 425 degrees.
4. When your batter is done resting, **carefully use oven mitts to remove the hot skillet from the oven. Place it on top of the stove or a heat-safe surface.**
5. Add the butter to the hot pan. Use a spatula to move the butter around as it melts to coat the bottom of the skillet.
6. Pour the batter into the skillet. Carefully tilt the skillet if needed to help the batter spread evenly.
7. Place skillet back in the oven and bake 15-20 minutes. Your pancake should be puffed up, golden brown in the center, and slightly darker brown on the edges.
8. Dust with powdered sugar or other toppings, slice into triangles, and serve warm

*Tip: To add fresh fruit **INSIDE** your pancake, place fruit in the pan after you melt the butter. Do this before you add the batter so it can still rise properly.*



Kitchen Equipment:

- Cast Iron Skillet
- Mixing Bowl + Whisk OR Blender
- Spatula
- Oven

Helpful Tools:

- Oven Mitts
- Skillet Handle Protectors

Ingredients:

- 1/2 cup Flour
- 1/2 cup Milk (whole works best)
- 2 Eggs or Egg Substitute
- 2 tablespoons Granulated Sugar
- 1 teaspoon Vanilla Extract
- 1/2 teaspoon Salt
- 2 tablespoons Butter
- Toppings: Powdered Sugar, Syrup, Whipped Cream, Fruit