



# Dutch Baby Pancake

## *Breakfast Recipe*

SERVINGS: 4

PREPPING TIME: 10 MIN

COOKING TIME: 20 MIN

### INGREDIENTS

- 1 cup of milk
- 3/4 cup of flour
- 1 tablespoon of granulated sugar
- 1/2 tsp of salt
- 4 large eggs
- Zest of one lemon (optional)
- 2 tablespoons of butter

### DIRECTIONS

1. Preheat the oven to 425 degrees.
2. Place 2 tablespoons of butter in a heavy oven proof skillet – I use a 10" cast iron pan and then place it in the oven so the butter melts.
3. While the butter is melting in the oven place the milk, flour, sugar, salt, eggs, and lemon zest in a small blender. Note: Do not blend the mixture until your butter is completely melted and your pan is hot. If you blend the mixture and let it sit on the counter your dutch baby will not rise and get fluffy – it will turn out dense and flat.
4. Take the pan with the butter out of the oven, blend the mixture and pour it directly into the hot pan on top of the melted butter.
5. Bake 17-20 minutes until puffy and golden brown.
6. Serve immediately.

### NOTES

We like to sprinkle powdered sugar and have fresh raspberries on the side. You could also serve it with butter and maple syrup. Enjoy!