

Pumpkin Pie Dutch Baby

Ingredients

4 T Unsalted Butter
3 Eggs
2/3 c Flour
1/2 c Milk
2 T Pumpkin Puree
1 T Sugar
1/2 t Cinnamon
1/4 t Nutmeg
1/4 t Ginger
1/4 t Cloves
2 t Powdered Sugar

Instructions

- 1.Preheat the oven to 425 degrees. Place the butter in a 10" cast iron skillet. Bake the skillet with the butter in the bottom in the oven for 5 minutes until the butter is melted and bubbly.
- 2.Place the remaining ingredients in the blender, starting with the eggs, and blend until combined and frothy. Pour the batter into the preheated skillet over the melted butter.
- 3.Bake for 15-20 minutes until the edges have risen, browned, and the center is soft-set to the touch. Sift powdered sugar on top of Dutch baby.
- 4.Serve warm with maple syrup and whipped cream, if desired.