

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.