

# Dutch Baby Pancake

## Ingredients

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3/4 c Flour  
1 T Sugar  
3 Eggs (room temperature)  
1 t Vanilla Extract  
1/4 t Kosher Salt  
3/4 c Milk (warmed)  
3 T Unsalted Butter (melted)

## Instructions

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- 1.Preheat a 10" cast iron skillet in oven at 450 degrees.
- 2.In a blender, add flour, eggs, sugar, vanilla, and salt. Blend for 30-45 seconds, scraping sides as needed.
- 3.Add warm milk to blender and blend for an additional 30-45 seconds. When the oven and skillet are both at temperature, very carefully remove the hot skillet from the oven.
- 4.Add the 3 tablespoons of butter to hot skillet and swirl to coat the bottom and all sides. Immediately pour batter into skillet and return to hot oven.
- 5.Without opening the door, cook for 10 minutes at 450 degrees. Reduce the temperature of the oven to 400 degrees and continue to bake until golden, an

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additional 10 minutes.

6.Serve warm with bananas, strawberries, pecans, powdered sugar, toffee Sauce, and whipped cream.