

## Dutch Baby

Adapted from Sunset Magazine by Jerry Anne DiVecchio

[https://www.youtube.com/watch?v=TL5VDLF\\_L8](https://www.youtube.com/watch?v=TL5VDLF_L8)

### Ingredients

- ½ cup butter
- 6 large eggs
- 1½ cups milk
- 1½ cups flour

### Instructions:

1. Preheat oven to 425°.
2. Put butter in a 4 1/2- to 5-qt. paella pan (or cups of popover/muffin tin) and set on lowest rack of oven. Make sure there is plenty of space between the top of the pan and the rack above it as this will puff up past the sides of the pan.
3. While butter melts, mix the batter quickly: Put eggs in a blender or food processor and whirl on high speed for 1 minute. With motor running, gradually pour in milk, then slowly add flour; continue whirling 30 seconds. (Or, in a bowl, beat eggs until blended; gradually beat in milk, then flour.)
4. Carefully remove the pan from oven and pour in batter. Return pan to oven and bake until pancake is puffy and well browned, 10 minutes for individual servings, 20 to 25 minutes, depending on pan size for the large wok/paella pan.
5. Dust pancake with nutmeg if you like, then powdered sugar. Cut into wedges and serve with more powdered sugar and lemon wedges, plus a drizzle of honey if you like.

### Options:

To serve with apples or pears, peel apples and cut into thin wedges. Sauté with butter, brown sugar and cinnamon until just soft and serve on top of pancake wedge. Dust with powdered sugar.

To serve with bananas, follow the instructions for apples above. You could toss in a handful of chocolate chips or peanut butter or nutella for a little extra decadence

To serve with berries, simply serve them fresh on top of the pancake or warm them up in a pan on the stove with a little melted butter and sugar. Dust with powdered sugar.

To go savory, serve with bacon and cheddar cheese

### Equipment:

- Blender or bowl and whisk
- Large deep pan with sloping sides ([paella](#), [wok](#)...) or for individual servings, use a pop-over pan or muffin tin
- Fine mesh sieve to dust powdered sugar