

DUTCH BABY

Prep: 10 | Cook: 15 minutes | Yields 3-6 servings

INGREDIENTS

2 chicken eggs
½ cup all-purpose flour
½ cup milk
2 tbsp unsalted butter
Pinch of salt

METHOD

Preheat your oven to 450°F.

In a medium bowl, whisk together the eggs, flour, milk and salt if using unsalted butter. A few lumps in the batter are good, don't over mix it.

Place the butter in a heavy skillet (cast iron is ideal) and place in the oven. As soon as the butter has melted (watch it so it does not burn) add the batter to the skillet, return the skillet to the oven and bake for 15-20 minutes, until the pancake is puffed and golden. It will deflate slightly once you take it out of the oven.

Cut the pancake into wedges and serve warm, with berries or sautéed bananas, pears, or preserves, sprinkled with icing sugar or cinnamon sugar and drizzled with maple syrup.

The Dutch Baby to the right was baked in an 9-inch cast-iron skillet; to make a larger one, up the quantities to 3 eggs or one goose egg, ¾ cup flour and ¾ cup milk.

If you don't have an oven-proof skillet, you can use a pie plate. Just put a little butter in the bottom and pop it into the oven as it preheats.

Enjoy!



Recipe written and photographed by Chatsworth Farm