

Dutch Baby Pancake

January 25th, 2023

This recipe serves: 4

Prep Time: 00:15

Cook Time: 00:30

Dutch Baby is the sweeter, more pancaker version of Yorkshire pudding. The batter can be made as much as 3 days in advance. The finished Dutch Baby can be topped with fresh fruit, maple syrup, or even powdered sugar. For best results, use a heavy oven-safe pan, made with Carbon Steel or Cast Iron.

Ingredients:

2 Eggs

1 Cup (8 Ounces) Skim Milk (0% milkfat)

6 Ounces (170 Grams) All-Purpose Flour

1 Pinch Salt

2 Tablespoon Sugar

1 Teaspoon Vanilla Extract

1 Tablespoon Butter

1/2 Fresh Lemon, juice

Directions:

In a medium bowl, mix together the Eggs and the Milk. Whisk well until fully integrated.

Sift the Flour into the Milk and Eggs.

Whisk again by hand or use a hand mixer until the batter is completely smooth with no lumps.

The Batter should have the consistency of very wet pancake batter.

Add the Salt, Sugar, Lemon Juice, and the Vanilla then mix again to distribute evenly.

Cover and rest the batter for at least 30 minutes or refrigerate up to 3 days.

Ensure that the batter is brought to room temperature before cooking.

Preheat the oven to 450° F.

Place an oven safe 10 inch pan in the oven for 10 minutes, until the pan is heated.

Remove the pan from the oven and add the butter. Rotate the pan while the butter melts. Ensure that the bottom and the sides of the pan are fully covered with melted butter.

Pour the Batter into the pan.

Set the pan in the oven.

Bake for 20 minutes at 450° F or until the Dutch Baby is golden brown and puffs up out of the pan.

DO NOT OPEN THE OVEN UNTIL THE COOKING IS COMPLETE.

Move the Dutch Baby to a serving plate. Sprinkle with Lemon Juice, Maple Syrup, Powdered Sugar, or Fresh Berries.

Serve immediately.