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Dutch Baby Pancake

2 TBSP unsalted butter

4 large eggs

½ cup flour

½ whole milk

¼ tsp salt

1 TBSP sugar

Heat oven to 425°. Place a 12" Dutch oven or oven safe skillet in the oven. If you do not have a 12" pan, use two 9" pans.

Mix eggs together for about a minute.

Add the flour.

Add the milk.

Add the salt and sugar.

When the batter is mixed, set aside.

Remove the pan from the oven using oven mitts.

Place the butter in the pan and let melt. Swirl around to coat the bottom of the pan.

Quickly pour the batter in the pan.

Place in the oven for about 13 minutes. Check the pancake, it may need 2 more minutes. It should be puffed and brown around the raised edges.

Serve immediately.

Toppings

Chopped apple with cinnamon sugar, bananas and/or chopped nuts, fresh berries, lemon, powdered sugar or maple syrup.



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