

# Dutch Puff Pancake

Servings: 4

Prep Time: 10 Minutes

Cook Time: 20 Minutes

Total Time: 30 Minutes



If you are looking for an easy way to impress people with your cooking skills (when you have none!) this is the recipe for you. This thick, puffy pancake makes such an impression that it is often greeted by 'ooh' and 'wow' when presented to guests. It's such a versatile dish that with just a few tweaks can be sweet or savory and is perfect for breakfast, brunch or even desert.

## Ingredients

- 4 eggs
- 1 cup milk
- 1 cup flour
- ½ tsp fine salt
- 4 Tbs butter
- 4 Tbs sugar
- 2 tsp Vanilla extract

## for two

- 2
- ½ c
- ½ c
- pinch
- 2 Tb
- 2 Tb
- 1 tsp

## Instructions

1. Blend the batter: Place the flour, milk, eggs, sugar, vanilla, and salt in a blender or food processor fitted with the blade attachment. Blend for 10 seconds, scrape down the sides, and then blend for another 10 seconds. The batter will be quite thin and loose.
2. Rest the batter: Leave the batter in the blender and set aside to rest 20 to 25 minutes. This gives the flour time to absorb the liquid. You will be tempted to swirl it around or stir it - don't!
3. Heat the pan and oven: Heat the oven to 425°F and place the skillet you're using on a middle rack to warm up with the oven. You might want to take the top rack out now in case it gets extra puffy.
4. Melt the butter: When you're ready to make the pancake, remove the skillet from the oven (using oven mitts), add the butter and swirl the pan to melt the butter and coat the bottom and sides of the pan. (It will seem like too much butter, trust us, it's not!)
5. Add the batter: Pour the batter on top of the butter. Place the skillet back on the middle rack in the oven.
6. Bake the Dutch baby: Bake until the Dutch baby is puffed, lightly browned across the top, and darker brown on the sides and edges, 15 to 20 minutes.
7. Serve while hot: You can either serve from the pan or transfer the Dutch baby to a serving platter. Dust with powdered sugar.
8. See additional serving suggestions below.

For breakfast: Cut into wedges and serve with maple syrup or jam. Serve with sausage patties or links, and a twisted orange slice

For brunch: Add a sharp shredded cheese to the batter and place diced ham in the pan before adding batter.

For dessert: Cut into wedges, add a scoop of ice cream and drizzle with hot caramel or chocolate sauce.

Fruit\* or Meat filled Dutch baby: Arrange fruits like blueberries or raspberries or place diced ham or crumbled bacon over the bottom of the skillet and then pour the batter over top. (Scattering fruit/meat on top of the batter will keep it from rising as impressively.)

\*Fresh or Canned Fruits can be added to the pancake in the center after baking is complete, either prior to or just after cutting into wedges.