

DUTCH BABY. *puffed pancake*

3 eggs | 3/4 cup flour | 3/4 cup whole milk, warmed | 2 teaspoons vanilla | 1 Tablespoon sugar | 3 Tablespoons butter | toppings of choice

Preheat oven to 450. Add butter to a 10 inch cast iron skillet. Place in oven to melt the butter. Meanwhile, combine all remaining ingredients into a blender and blend until frothy and well combined. Remove pan from oven and swirl the butter around to coat the sides of the skillet. Pour excess butter into blender (making sure to still leave a little in the bottom of the skillet to avoid pancake from sticking). Blend again to incorporate. Pour batter into skillet and place in the center of the oven. Bake for 15 minutes. Leave the pancake in the oven but reduce heat to 350 and cook for an additional 5 minutes. Remove from oven and spread a coating of butter on top followed by toppings of choice. Serve immediately while still hot and puffy. Toppings pictured: sliced bananas, melted dark chocolate, sliced almonds and powdered sugar. Other Options: (1) Fresh lemon juice, raspberries, and powdered sugar. (2) Cinnamon apples, pecans, and whipped cream. (3) Orange marmalade and powdered sugar. (4) Fresh sliced peaches, lemon juice, powdered sugar, dusting cinnamon.