



Dutch Baby Pancake

Serves 4

- 1/2 cup all-purpose flour
- 3 large eggs
- Pinch of salt
- Fresh nutmeg (optional)
- 1-2 tablespoons granulated sugar (as desired)
- Dash of vanilla extract
- 1/2 cup milk
- 1 to 2 tablespoons butter (as desired)
- Confectioner's sugar, optional

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1. Heat oven to 425°F with a rack positioned in the center. In a medium bowl, whisk together flour, eggs, salt, nutmeg, sugar, and vanilla until smooth. Slowly whisk in the milk. Don't worry if there are a few lumps.
 2. Heat a 10-inch skillet (preferably cast-iron) on the stovetop over medium-high heat until very warm (but not screaming hot!), 3 to 4 minutes. Add the butter. As soon as it melts, add the batter and transfer to the oven on the center rack.
 3. Bake 20-25 minutes, turning the pan around once for even baking, until deep golden brown on the edges and in spots.
 4. Carefully pull the Dutch baby out of the pan and onto a serving plate. It should come right out and will be quite light, so a spatula or tongs will work well. Sprinkle with confectioners' sugar, if using. Cut into wedges and serve immediately.

Notes:

- Serving ideas:
 - For a savory Dutch baby, add bits of vegetables, meats, and cheeses after the puff. Get creative!
 - Add any kind of fruit you want. Try sautéed bananas or apples, fresh berries, or warm fruit compote—also added after you bake it. Just sprinkle the additions on top and pop it back into the oven until warmed.
 - Serve simply with maple syrup!
 - Some people like a squeeze of lemon over the top.
- For a crunchier surface and edges, sprinkle more, or some, of the granulated sugar on top before baking.
- You can use buttermilk in place of some or all of the milk.
- If you don't have an iron skillet, any skillet with an oven-proof handle is fine.
- If you don't have a skillet, use a pie plate! If using a glass pie plate, preheat for 5 minutes in the oven instead of on the stove.