

DUTCH BABY - REGULAR

Ingredients:

2 TBSP Unsalted Butter
3 XL Eggs Room Temp
1/2 cup & 1/2 TBSP Milk
1/2 cup Gluten Free Flour
Pinch Salt
Splash Vanilla
Dash Cinnamon
Dash Nutmeg

Directions:

1. Preheat oven to 375°
2. Place butter in 10" cast iron skillet and put in over to melt butter.
3. Whisk eggs & milk together. DO NOT USE BLENDER!
4. Whisk in flour until smooth & thickened slightly to the consistency of pourable cake batter.
5. Remove pan from oven & swirl melted butter to evenly coat skillet.
6. Pour batter into skillet & bake for 15 minutes. Then rotate and bake for another 15 minutes.