

# DUTCH BABY - REGULAR

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***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.