

# Dutch Baby With Sautéed Apples

Serves 4 / 45 minutes total (20 active)

I never knew about Dutch Babies until my wife introduced me to this favorite from her childhood. They are an enormous, oven-baked pancake that puffs up theatrically, then just as suddenly collapses into a rich, custardy pie - similar to a clafoutis but less eggy. Powdered sugar and a squeeze of lemon are the traditional accompaniments.

The sautéed apples are our house variation. For a savory twist, skip the apples and add modest amounts of grated aged gouda cheese, sautéed onions and herbs de Provence directly to the batter.

I especially like to serve this Dutch Baby for brunch with company, because you can make the batter and sautéed apples in advance, and the pancake finishes in the oven while you visit with your guests.

The preferred way to cook a Dutch Baby is in a cast iron skillet with a lot of butter in the bottom so that you get a little bit of a popover-type crust.

**Special equipment: 12" oven safe skillet, preferably cast iron**

**6 + 2 tablespoons unsalted butter**

**5 eggs**

**1 1/4 cups whole milk**

**1 1/4 cups all-purpose flour**

**pinch salt**

**2 apples, peeled, cored, and sliced into 16 pieces each**

**2 tablespoons brown sugar**

**1/4 teaspoon cinnamon**

**powdered sugar**

**1 lemon, cut into wedges**

1. Preheat oven to 425 degrees.
2. Combine the eggs, milk, flour and salt in a blender at high speed for 1 minute.
3. Put the 6 tablespoons of butter into a well-seasoned 12" cast-iron skillet or other large, oven-safe pan. Put the skillet in the oven.

4. When the butter is sizzling, carefully pull the skillet out and swirl it or use a brush to be sure the whole thing is coated. Pour in the batter and return it to the oven. Cook about 18 minutes until puffed and golden brown. (But continue to step 5 while it is cooking).
5. Meanwhile, in a sauté pan, melt the remaining 2 tablespoons of butter over medium-high heat. Add the apples and sauté for 5 minutes. Add the brown sugar, cinnamon, and a pinch of salt, and sauté until tender and glazed.
6. When the Dutch Baby is done, carefully remove it from the oven. Pad off any excess butter on top with a paper towel. Top with the apples and a generous sprinkle of powdered sugar. Since you have it in a really hot skillet, you might want to serve it directly on to plates rather than bring that to the table. Offer lemon wedges on the side, they add a nice counterpoint to the sweetness.