

# Dutch Babies with Lemon Curd and Blueberries

#cooking/recipe

#2020/March

#cooking/breakfast

#cooking/dessert

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[Link](#)

## Ingredients

2 tablespoons butter

3 large eggs, room temperature

1/2 cup milk, warm

1/2 cup flour

2 tablespoons sugar

1/4 teaspoon salt

1/2 cup lemon curd

2 cups blueberries

1 tablespoon powdered/confectioners sugar

## Process

Place the butter in a large (10 inch) oven safe skillet, place in a preheated 425F/220C oven until the butter melts, about 30 seconds, before pouring in the mixture of the eggs, milk, flour, sugar and salt and returning to the oven to bake until puffed and golden brown, about 15-20 minutes.

Let cool until the puffing goes down before filling with the lemon curd and blueberries and sprinkling on the powdered sugar and dividing to serve.

**Option:** Add 1 teaspoon vanilla extract to the batter!

**Option:** Add the zest of one lemon to the batter!

**Option:** Use several smaller skillets for individual servings!

## Nutrition

**Servings:**

Calories:

Fat:

Carbs:

Protein: