

## Dutch Baby (German Pancakes) VIDEO

**Prep Time:** 10 minutes   **Cook Time:** 18 minutes   **Total Time:** 28 minutes

Dutch Baby Pancakes (or German Pancakes) are a cross between crepes and popovers. They have a billowy puffed crust with a custard center.

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**Course:** Breakfast


**Cuisine:** German

**Skill Level:** Easy

**Cost to Make:** \$3-\$5

**Servings:** 4 people

### Ingredients

- 3 large eggs, at room temperature (put in warm water 5 minutes)
- 1/2 cup **all-purpose flour**
- 1/2 cup whole milk, at room temperature (microwaved 15 seconds) 
- 1 Tbsp **sugar**
- 1 tsp **vanilla extract**
- Pinch **of salt**
- Pinch of nutmeg, (optional)
- 3 Tbsp unsalted butter

### Instructions

1. Preheat oven to 425°F. Place an **oven-safe skillet** such as cast iron into the oven and let it preheat for at least 8 minutes.
2. Meanwhile, in the jar of a blender, combine eggs, flour, milk, sugar, salt, nutmeg, and vanilla, and blend 30 seconds on high speed until smooth, scraping down the sides of the blender halfway through to make sure all flour is incorporated.
3. Carefully remove the pan from the oven using hot mitts. Add 3 Tbsp butter to the hot pan and swirl to coat bottom and sides of the pan. The butter should sizzle.
4. Add batter to the buttered pan then bake for 16-18 minutes or until pancake is puffed and golden brown at the edges.
5. Carefully remove the pan from the oven with hot mitts and serve pancake right away.

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