



Dutch Baby Pancakes

35 minutes • Serves 6 - 8

Ingredients

- 5 Tbsp Butter
- 6 Eggs
- 1 c Milk
- 1 c Flour
- Dash of Salt
- 1 tsp Vanilla Extract
- 1 tsp Cinnamon (optional)

Preparation

1. Preheat oven to 425 degrees.
2. Place the 5 Tbsp of butter around the bottom of a cake pan and place in the oven.
3. Mix remaining ingredients in a blender.
4. Remove cake pan from the oven. Immediately pour batter from blender into the hot pan. Place cake pan back into the oven.
5. Bake for 22 - 28 minutes or until edges are golden and puffy.
6. Cut into pieces and top with syrup, powder sugar or topping of your choice.