



Holiday Snacks

from

TINYDYNAMITE

Meghan's Special Morning Dutch Baby

"Mama, I have an idea. Can we make a Dutch Baby?" - Eliza, Age 4



Meghan's Dutch Baby

Ingredients

1 cup all-purpose flour
4 large eggs
1 cup milk, room temperature
½ teaspoon kosher salt
4 tablespoons butter, melted
Softened butter, syrup, and powdered sugar to your heart's content
Optional: chopped apples dusted with cinnamon

Equipment

Cast Iron Skillet/Oven Safe Pan
Blender

Prep

1- Preheat oven to 475° with a rack in the center.

Cook

1- Put flour, eggs, milk, salt, and 2 tablespoons of the melted butter into a blender.

2 - Blend for about 30 seconds, until smooth with no lumps.

3 - Heat the remaining 2 tablespoons of melted butter in a 9"-10" cast iron skillet over high heat until it's foamy. Pour all of the blended mixture into the skillet and place the skillet immediately into the preheated oven.

4 - Cook for 18-20 minutes, until the dutch baby is golden brown and puffy (it will puff very unevenly, and will deflate once it's out of the oven).

5 - Immediately after removing it, spread with softened butter and dust with powdered sugar. Serve with syrup and your favorite fruit — we do chopped cinnamon apples!