

Dutch Baby

Ingredients:

½ cup milk
½ cup all purpose flour
¼ cup sugar
2 large eggs
2 TBS butter
Optional: powdered sugar and berries

Instructions

1. Preheat oven to 425F.
2. Whisk the milk, flour and sugar together first. Then whisk in the eggs. The order is important.
3. Heat a 10"-ish oven proof pan on the stover over medium heat. Melt butter and swirl around to cover the whole pan. Add egg mixture to the skillet and let cook without stirring for 1 minute.
4. Place the pan in the oven and bake for 12 to 15 minutes until puffed and golden.
5. Serve with a dusting of powdered sugar and fresh berries.

The story behind this recipe. I used to make this dish regularly for my kids when they were growing up. I was craving something sweet for breakfast last week and dusted off this recipe. Still a winner!