

# Dutch Baby

Serves 4-6

*Sometimes called a German pancake, the dutch baby is like a dynamic marriage between a soufflé and a crepe—the batter transforms dramatically in the oven, forming a tall, golden crown around the edges, while the center remains relatively flat. This breakfast dish always earns great praise from visitors to our test kitchen, for both its taste and its swiftly changing form. We tend to serve it with a light dusting of powdered sugar, or topped with fresh fruit, but savory variations, like sausage links or chopped parsley, are also a hit.*

## Ingredients

4 ea. eggs, lightly beaten  
1 cup all-purpose flour  
1 cup milk  
2 oz. clarified butter  
Lemon wedges  
Powdered sugar

## Method

### Oven Temperature: 570-600 degrees

- Whisk together the flour, eggs, and milk in a mixing bowl. The batter will be a bit lumpy.
- Spoon the butter into a 9x9 oven-safe baking dish, or large muffin tin, and place the dish just inside the oven, allowing the butter to fully melt.
- Pull the dish to the door of the oven and pour the batter into it (do not mix the butter and batter together, just allow the butter to flow over and around the batter).
- Bake the dish away from the flame in the raw landing zone for approximately 8-10 minutes, or until the batter forms a tall, golden brown crown.
- Remove from the oven and squeeze lemon over the top. Finish with a dusting of powdered sugar.



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