

Dutch Baby Pancakes

Ingredients/Zutaten

- 2 large eggs
- 2/3 cup milk (160 ml)
- pinch of salt
- 1/2 cup all-purpose flour (70 gr)
- 1 tsp baking powder
- 2 tbsp unsalted butter

Servings/Portionen	2
Cuisine/Küche	North American?
Total Time	



Directions/Zubereitung

1. Prepare all toppings in advance, such as jam, syrup, whipped cream, berries, flavored whipped ricotta, yogurt, lemon curd, melted chocolate, powdered sugar, a drizzle of lemon juice, nuts, vanilla ice cream, bacon...
2. Preheat oven to 425° F (220° C).
3. Preheat a 10-inch cast iron skillet in the oven.
4. Meanwhile: In a medium mixing bowl, beat together eggs and milk.
5. Add salt, flour, baking powder, and whisk until smooth.
6. Melt 1 tbsp butter in the preheated skillet. Then pour in half the pancake batter, and bake until the dough is puffed up, browned and cooked through (about 15 minutes).
7. Serve immediately with toppings. (Pancakes normally flatten as they cool.)
8. Repeat for second pancake.

Notes/Anmerkungen

1. To balance the sweetness of the toppings no sugar is added to the dough.