

# Dutch Baby with Apples

From Tip Hero (online videos)



- 2 tablespoons butter, divided
- 1 large granny Smith apple, peeled, sliced  $\frac{1}{4}$ -inch thick
- 1 tablespoon brown sugar
- $\frac{3}{4}$  teaspoon cinnamon
- BATTER:**
- 3 large eggs, room temperature
- $\frac{3}{4}$  cup whole milk, room temperature
- $\frac{3}{4}$  cup all-purpose flour
- 3 tablespoons sugar
- 2 tablespoons unsalted butter
- Confectioners' sugar and lemon wedges, if desired.

## Servings: 2

NOTE: You must have an iron skillet - a 10" one to make this dish.

1. Preheat the oven to 425° F (218 degrees Celsius).
2. In a medium bowl, whisk together the eggs, milk, flour and sugar until smooth.
3. In a 10-inch cast iron skillet over medium heat, melt the butter. Add the apple slices and sprinkle with the brown sugar and cinnamon. Cook for about 5 minutes, frequently tossing, until the apples are coated and have softened. Transfer to a dish.
4. Wipe the skillet with a paper towel and place in the preheated oven for about 8 to 10 minutes, until very hot.
5. Add the remaining butter to the skillet, swirling to coat the bottom and sides. Add the cooked apples to the center of the pan and pour the batter on top.
6. Bake for 18 to 20 minutes, until the pancake has puffed and the edges are golden brown. The center should be set but custardy.
7. Sprinkle with the confectioners' sugar and serve immediately with a lemon wedge, if desired. Note: The pancake will lose its puff as it sits out, so be sure to prepare this one right before you want to eat it and enjoy as soon as it's done! Have your table set, beverages poured, fork poised, and dig in while it's piping hot.

*Per Serving (excluding unknown items): 664 Calories; 34g Fat (45.9% calories from fat); 18g Protein; 72g Carbohydrate; 3g Dietary Fiber; 393mg Cholesterol; 273mg Sodium. Exchanges: 2 1/2 Grain(Starch); 1 Lean Meat; 1/2 Fruit; 1/2 Non-Fat Milk; 5 1/2 Fat; 1 1/2 Other Carbohydrates.*

**Carolyn T's Blog: [tastingspoons.com](http://tastingspoons.com)**