



# DUTCH BABY PANCAKE

SERVINGS: 4 ACTIVE TIME: 20 mins TOTAL TIME: 30 mins

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Dutch Baby Pancakes were first created in Seattle by a fellow named Victor Manca, of Manca's Cafe, in the first half of the 19th century. These pancakes are traditionally baked inside a cast iron skillet and puff up as they cook. To complete the experience, you should definitely enjoy these tasty treats with some of that coffee Seattle is known for!

## Ingredients

### For the Dutch Baby Pancake

- > 6 tablespoons butter, divided
- > 1 cup all-purpose flour
- > 1/4 cup sugar
- > 4 large eggs
- > 1 cup whole milk
- > 1 teaspoon vanilla extract
- > 1 teaspoon salt
- > 1/4 cup powdered sugar
- > A lemon, cut into wedges, for garnish

### For the Apple Topping

- > 2 Granny Smith apples
- > 2 tablespoons butter
- > 2 teaspoons brown sugar
- > 1/4 teaspoon cinnamon
- > 1/4 teaspoon salt

## Directions

Preheat oven to 400 degrees.

**Note:** Put a 10- or 12-inch cast iron skillet in the oven when you turn it on to preheat it at the same time as the oven. Allow the skillet to stay in the oven for an additional 5 minutes once the oven preheats (around 10 minutes total).

1. While the oven and skillet are warming up, begin making the batter for the Dutch Baby pancakes. Cut 4 tablespoons of the butter in the pancake section into small pieces, transfer to a small bowl, and melt in the microwave for 1 minute. Set aside to cool briefly while you gather the remaining ingredients together.
2. In a blender or in a large food processor, combine the flour, milk, sugar, salt, vanilla extract, eggs, and melted butter. Secure the lid tightly and blend for 30 seconds to combine, scraping down the sides as needed. Set aside for the moment.
3. Peel the apples and cut them in half; cut out their cores using a spoon or melon baller and discard. Cut the halves into 1/4-inch cubes. Set aside for the moment.

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## Shopping List

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|--|--|--|
| <input type="checkbox"/> 1 stick of butter | <input type="checkbox"/> whole milk      | <input type="checkbox"/> 2 Granny Smith Apples |
| <input type="checkbox"/> all-purpose flour | <input type="checkbox"/> vanilla extract | <input type="checkbox"/> cinnamon              |
| <input type="checkbox"/> sugar             | <input type="checkbox"/> powdered sugar  | <input type="checkbox"/> brown sugar           |
| <input type="checkbox"/> large eggs        | <input type="checkbox"/> A lemon         |  |

4. The oven and skillet should be preheated by now. Carefully remove the skillet from the oven using a hot pad or mitts, and set on the stove top. Melt the remaining 2 tablespoons of butter in the pan. While the butter is melting, blend the batter again and let run for 30 seconds to get the batter nice and frothy.
5. Once the butter is melted, immediately pour in the batter and move the skillet back into the oven. Bake for 20 minutes. The pancake will be done when it's puffed up and turned golden brown. Tip: Opening and closing the oven can cause the pancake to deflate so try to limit checking on it in the final minutes.
6. While the pancake is baking in the oven, finish making the apple topping. Melt two tablespoons of butter in a small saute pan over medium heat and add the apples. Stir to coat in the butter and cook for 1 minute. Sprinkle on the cinnamon, salt and brown sugar. Stir to dissolve the sugar and evenly distribute the seasoning. Cook for another 5 – 7 minutes until the apples have softened and begun to caramelize. You want the apples to still have a little bite to them, so don't cook them to the point of making apple sauce. This step should finish up a few minutes before the pancake is ready. Keep the apples warm on the stove until you're ready to serve.
7. When it's ready, remove the Dutch Baby pancake from the oven. Allow it to cool slightly before cutting into pieces. Dust the pancakes with confectioner's (powdered) sugar and garnish each piece with a wedge of lemon. Serve immediately with the apple topping.



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