



Dutch Baby Pancake

Ingredients

2 Tbsp. Butter
3/4 c. Milk
3 Large Eggs
3/4 c. All-Purpose Flour
1 Tbsp. Sugar
1/2 tsp. Cinnamon
1/4 tsp. Nutmeg

For topping:

Lemon Wedges or Lemon Juice
Maple Syrup
Powdered Sugar

Directions

1. Preheat oven to 425°F
2. Whisk together milk, eggs, flour, sugar, cinnamon and nutmeg just until smooth (or place all ingredients in blender and blend just until smooth).
3. Place butter in 10-inch cast iron skillet and place in oven for a couple of minutes just until butter is melted.
4. Remove pan from oven and add the batter.
5. Bake for 16-18 minutes.