

Dutch Baby Blueprint

Anne Byrn/Between the Layers

This cross between a pancake and a popover is easier than it looks, and everything is probably already in your kitchen. Make sure the 12-inch cast iron skillet is hot when the batter goes in. Baking at 425 degrees really pushes the Dutch baby up to a spectacular rise. Some recipes call for baking powder, but I find this makes the mixture heavy and prefer the lightness and simplicity of this recipe.

Serves 3 to 4

Prep: 10 to 15 minutes

Bake: 20 to 25 minutes

4 large eggs

1 cup whole milk

3 tablespoons sugar, divided use, if desired

1 teaspoon vanilla extract

1/2 teaspoon grated lemon zest

1 cup unbleached flour

Pinch of salt

2 tablespoons unsalted butter

Garnish:

Fresh berries and confectioners' sugar

Maple syrup

1. Place a rack in the center of the oven, and preheat the oven to 425 degrees F. Place the pan in the oven while the oven preheats.
2. Place the eggs in a blender or large mixing bowl, and blend to break up the yolks. Add the milk and combine. Sprinkle in 2 tablespoons of the sugar and the vanilla and lemon zest and combine. Add half of the flour, and combine, then add the other half of flour and the salt and blend well until smooth.
3. Remove the skillet from the oven and add the butter. Turn the heat to medium-high under the skillet until the butter foams and is hot but does not burn. Pour in the batter. Sprinkle the remaining sugar around the edges of the Dutch baby. Turn off the heat, and place the pan in the preheated oven.

4. Bake until the sides are browned and puffed up and the center begins to lightly brown, about 20 to 25 minutes. Remove the pan from the oven, garnish with fresh blueberries, a dusting of confectioners' sugar, and maple syrup, if desired.