



RECIPE

Blueberry Dutch Baby Pancake

Recipe Created

Main Ingredient

For

Iron Handle

Fruit

Skillet

Cook Time

Serving Size

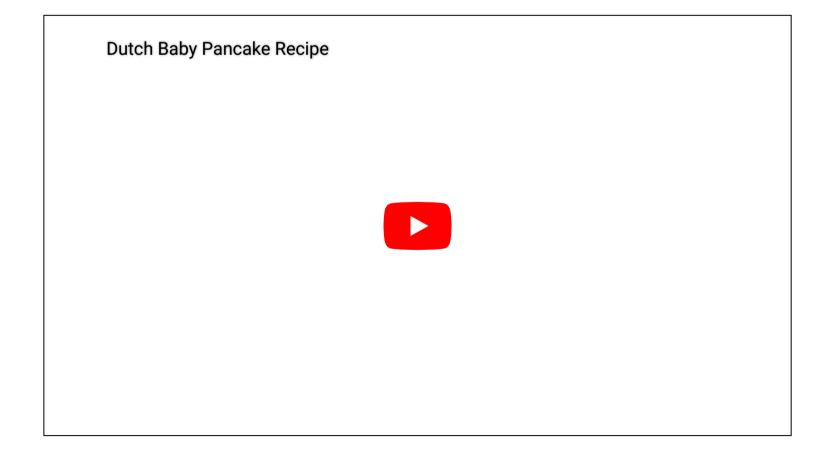
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Under 30

minutes

INGREDIENTS

- 2/3 cup (160 ml) milk, room temperature
- ½ cup (125 ml) all-purpose flour
- 3 eggs, room temperature
- 1/4 tsp (1 ml) pure vanilla extract
- 1 tbsp (15 ml) sugar
- ¼ tsp (1 ml) salt
- 4 tbsp (60 ml) butter
- 2 tbsp (30 ml) lemon juice
- 2 cups (500 ml) blueberries
- 1 tbsp (15 ml) icing sugar



INSTRUCTIONS

Preheat oven to 425°F (220°C).

Blend milk, flour, eggs, vanilla extract, sugar and salt together in a blender until batter is smooth.

Melt 3 tbsp of butter in an Iron Handle Skillet over until bubbling; pour batter into the center of the skillet.

Bake in the oven until puffed and golden, this should take 20 to 25 minutes.

Careers

Remove from the oven and brush with remaining butter, drizzle lemon juice over the top, add blueberries and dust with icing sugar.

Reviews

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