



RECIPE

Blueberry Dutch Baby Pancake

Recipe Created For
Iron Handle Skillet

Main Ingredient
Fruit

Cook Time
Under 30 minutes

Serving Size
4-6

INGREDIENTS

- 2/3 cup (160 ml) milk, room temperature
- 1/2 cup (125 ml) all-purpose flour
- 3 eggs, room temperature
- 1/4 tsp (1 ml) pure vanilla extract
- 1 tbsp (15 ml) sugar
- 1/4 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

Dutch Baby Pancake Recipe



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.

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

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