

Dutch Babies

6 eggs (room temperature)

1 cup milk (room temperature)

1 cup bread flour (or all purpose flour sifted)

¼ t. vanilla extract

¼ t. ground cinnamon

5 T. butter

Lemon Juice

Powdered Sugar

Instructions

1. Preheat oven to 450 degrees. Place oven rack in the middle of the oven and place pie-plate or cast-iron skillet in the oven until hot.
2. In a large bowl, beat the eggs until light and frothy; add milk, flour, vanilla extract, and cinnamon; beat for 5 minutes more. The batter should be thin, smooth and creamy.
3. Remove hot plates from oven and add the butter, coat the skillet. Pour the batter into the skillet quickly and immediately return to the oven.
4. Bake for 20-25 minutes until puffed up and golden brown. Remove from oven and serve immediately. Top with melted butter, lemon juice and sprinkle with powdered sugar.

Special Notes:

Recipe makes 3 pie plates.