

Breakfast/Brunch

Dutch Baby



Ready in **30 minutes**

Serves: 4

Ingredients

- 1 cup milk
- $\frac{3}{4}$ cup flour
- 2 Tbsp granulated sugar
- 1 tsp salt
- 1 tsp vanilla extract
- 4 large eggs
- 4 Tbsp butter
- 2 cups of fresh berries of your choice
- Optional - 2 Tbsp powdered sugar, mint to garnish

Preparation

1. Preheat the oven to 425 degrees.
2. Combine all ingredients in a blender until incorporated well (ok to just whisk with your hand).
3. Place 4 Tbsp of butter in a cast iron skillet, melt it on low and coat the pan by swirling it around the edges
4. Pour batter in pan and bake 17-20 minutes until puffed and golden brown
5. Remove from oven and sprinkle with berries
6. Optional - sprinkle with powdered sugar and garnish with mint

Tips

Play with different kinds of fruit until you have the perfect mix for you. I've found that berries and bananas work well. If you use frozen fruit, know that the color is going to

bleed onto the cooked batter. You can replace the fruit with sausage and cheese. I prefer fruit. Experiment with what you like best!

Spiritual Message in this recipe

We are all made up of the same batter of God ingredients. The batter serves as a canvas on which we can create our unique masterpieces during our lifetime.