

Dutch Baby

This recipe is adapted only slightly from [Orangette](#)
(makes one large or two small, enough for two people; we double this for our family of four)

Ingredients

6 Tbs unsalted butter
4 large eggs
½ cup all-purpose flour
½ cup half-and-half
4 cups frozen tart cherries (or other fruit of your choice)
Extra butter on the table for melting on top
Juice of 1 lemon
Powdered sugar

Cooking Instructions

1. Preheat the oven to 425 degrees Fahrenheit
2. Divide the 6 tablespoons butter between two 6-inch cast-iron skillets (or one larger skillet; mine is 10 inches and works great) and melt it in the oven while it preheats
3. In a blender or food processor, whirl together the eggs, flour, and half-and-half
4. Once butter has melted, use a brush (or tilt the pan) to coat the sides of the pan with butter
5. Pour the batter into the skillets over the melted butter. Slide the skillets into the oven, and bake for 25 minutes
6. While the pancake is cooking, place the frozen tart cherries into a small pot and cook over medium heat. You want them to fully defrost and start to simmer, but don't cook away all of the liquid
7. Remove the puffed pancakes from the oven, transfer them to a plate or shallow bowl, top with additional butter (if desired), tart cherries, lemon juice, and dust with powdered sugar
8. Serve immediately and enjoy!

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