



## Dutch Baby Pancake

### Ingredients

3 tablespoons unsalted butter, room temperature  
3 large eggs  
3/4 cup whole milk  
1/2 cup all-purpose flour (spooned and leveled)  
1/4 teaspoon salt  
1/2 teaspoon pure vanilla extract  
1/4 cup sugar  
1 tablespoon powdered sugar  
1 tablespoon fresh lemon juice

### Preparation

Preheat oven to 425 degrees. In a medium cast-iron or ovenproof nonstick skillet, melt 2 tablespoons butter over medium heat; set aside.

In a blender, combine eggs, milk, flour, salt, vanilla, and 1/4 cup sugar. Blend until foamy, about 1 minute. Pour batter into skillet; bake until pancake is puffed and lightly browned, about 20 minutes.

Working quickly, dot pancake with 1 tablespoon butter, and sprinkle with powdered sugar and lemon juice. Slice into wedges, and serve immediately.

**Serves: 4**

**Serving Size: 1/4 Recipe/skillet**

### Nutrition Facts (per serving)

<b>Calories</b>	<b>284</b>
<b>Fat (g)</b>	14
<b>Saturated Fat (g)</b>	8
<b>Cholesterol (mg)</b>	186
<b>Sodium (mg)</b>	420
<b>Carbohydrate (g)</b>	32
<b>Fiber (g)</b>	1
<b>Protein (g)</b>	8
<b>Calcium (mg)</b>	77

