

## Puffy Dutch Pancakes

### Small

(use 6" ovenproof non-stick skillet)

2 eggs

$\frac{1}{3}$  cup flour

$\frac{1}{3}$  teaspoon salt

$\frac{1}{3}$  cup milk

1  $\frac{1}{2}$  TBLS butter, melted

1  $\frac{1}{2}$  TBLS butter, softened

### Large

(use 10" ovenproof non-stick skillet)

3 eggs

$\frac{1}{2}$  cup flour

$\frac{1}{2}$  teaspoon salt

$\frac{1}{2}$  cup milk

2 TBLS butter, melted

2 TBLS butter, softened

### **Suggested Topping Options:**

- Lemon Juice sprinkled and then dusted with powdered sugar
- Sautéd apple slices (with butter, cinnamon, nutmeg, clove, calvados\*, and a bit of water)
- Lemon curd and vanilla yogurt

*\*Calvados is an apple based alcohol; be careful as heated calvados is flammable and can flame up once added to the frying pan in which you are sautéing apples*

Preheat oven to 450 F.

Using a wire whisk or fork, beat eggs until blended.

Sift flour, measure, and sift again with added salt. Add flour mixture to beaten eggs in four (4) additions, beating after each addition just until mixture is smooth.

Add milk to egg mixture in two (2) additions, beating slightly after each.

Lightly beat in melted butter.

Using softened butter, butter bottom and sides of skillet.

Lightly mix batter one more time, and then pour batter into skillet. Bake at 450° F. for 20 minutes. (pancake should puff up with tall edges and brown in that time)

With care and use of hotpad, remove hot skillet from oven and slip dutch pancake onto platter.

Immediately top with choice of topping, fold in edges and turn upside down. Serve immediately.

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Dutch pancake is traditionally served with a squeeze of fresh lemon and a dusting of powdered sugar. You can also serve with one of the other ideas mentioned above.

For **sautéd apples option**, melt 2 TBLS butter in small frying pan. Add peeled, cored and sliced apples.

Sprinkle with 1-2 TBLS sugar, cinnamon to taste,  $\frac{1}{4}$  teaspoon nutmeg and pinch of ground cloves.

Slowly cook over medium low heat, stirring occasionally until slices are glazed and tender. You may add a couple TBLS or more of water to facilitate cooking, but cook until water has evaporated. As an optional last step, carefully pour an ounce of Calvados over the apples and reduce, with care to the possibility that liquor can flame up. Cook down apples until liquid is reduced to syrupy consistency or eliminated. Spoon apples into center of baked pancake before folding, or serve on side.