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## Dutch Baby with Summer Berries

Serves 4

Ingredients-have your ingredients prepared in advance as suggested in the ingredient list.

- ½ cup unbleached all-purpose flour (or bread flour for more poof)
- ½ teaspoon kosher salt
- ¼ teaspoon cinnamon
- 3 large eggs, **room temperature**
- ½ teaspoon pure vanilla extract
- ¾ cup whole milk, **room temperature**
- 3 tablespoons unsalted butter, room temperature

For Serving:

- Greek yogurt or sour cream
- Fresh summer berries
- Maple syrup or honey
- Edible flowers

### Equipment for class

- 10-inch cast iron pan
- Large bowl
- Whisk
- Blender or immersion blender w/bowl



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Serves 4

½ cup unbleached all-purpose flour (or bread flour for more poof)  
½ teaspoon kosher salt  
¼ teaspoon cinnamon  
3 large eggs, **room temperature**  
½ teaspoon pure vanilla extract  
¾ cup whole milk, **room temperature**  
3 tablespoons unsalted butter, room temperature

For Serving:

Greek yogurt or sour cream  
Fresh summer berries  
Maple syrup or honey  
Edible flowers

1. Preheat oven to 425°F, with a medium cast-iron skillet (10 inches, measured across top) inside on the center rack.
2. In a bowl, whisk together flour and salt.
3. Whisk room temperature eggs with flour mixture, and vanilla. Whisk in the room temperature milk until smooth, about 30 seconds (the batter will be thin).
4. Add butter to skillet in oven. When it melts and sizzles, pull out the rack and quickly pour batter into center of skillet.
5. Bake until pancake is puffed, golden brown in places, and crisp along the edges, 20 minutes. Let sit in the oven for 5 minutes. Slice into wedges and serve immediately with yogurt, fruit, and syrup.