

## Dutch Baby

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Also called a German pancake, this egg-leavened breakfast dish is like a sweeter version of Yorkshire pudding and a close cousin of the popover. I love it because it solves my eternal breakfast dilemma, providing the sweetness of pancakes, without the sleepiness that follows an all-carb feast. It also takes very little time to make, but looks so impressive, all golden and puffed up, when you bring it to the table.

Apple Notes: A sweeter apple pleases my morning taste buds better than an acidic one. Favorite firm-sweet varieties include Baldwin, Ginger Gold, Gravenstein, Honeycrisp, Jazz, and Piñata.

Equipment: 12-inch cast iron or other heavy-bottomed skillet

Makes: 4 servings • **Active time:** 20 minutes • **Total time:** 35 minutes

**¾ cup (110 g) all-purpose flour**

**1 tablespoon granulated sugar**

**½ teaspoon ground cinnamon**

**1 teaspoon kosher salt**

**3 tablespoons (43 g) unsalted butter**

**1½ large firm-sweet apples (about 12 ounces total; see Apple Notes) peeled, cored, and cut into ⅛-inch-thick rings**

**5 large eggs**

**1 cup (240 ml) whole or 2% milk**

**Confectioners' sugar for sprinkling**

**Lemon wedges**

1• Sift the flour into a medium bowl, then stir in the sugar, cinnamon, and salt. In a separate bowl, whisk together the eggs and milk for about 1 minute; the mixture should be frothy and drizzle from the whisk in a thin stream. Set aside.

2• Preheat the oven to 425°F and set a rack in the middle position. Melt the butter in a skillet over medium heat. Lay the apple slices in the butter and cook, without stirring, for 2 minutes. Gently flip the slices and cook until tender, about 2 more minutes.

3• Working quickly, add the flour mixture to the egg mixture and whisk just to combine. Pour the batter into the hot skillet with the apples, then transfer the skillet to the oven. Bake until the pancake is puffed and golden, 10 to 14 minutes. Sprinkle with confectioners' sugar and serve immediately from the skillet, with lemon wedges to squirt over the top.

*From "The Apple Lover's Cookbook." Copyright © 2011 by Amy Traverso.*