

Dutch Baby

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Original recipe and notes at www.devamadeo.com



Details:

Yield: 4 to 5 servings

Total time: 20 minutes

Baking time: 15 minutes

Equipment: blender or hand whisk,
an 8" to 9" cast iron skillet other
non-stick oven proof skillet

My Prep:

Ingredients:

Dutch Baby:

- Butter – 4 TBSP, 56g
- Pure canned coconut milk – $\frac{1}{2}$ cup, 117g
- Unbleached flour – $\frac{1}{2}$ cup, 74g
- Eggs, at room temperature - 3
- Raw sugar – 1 TBSP, 14g
- Fine sea salt – $\frac{1}{4}$ Tsp, 1.5g
- Vanilla Extract – 1 Tsp, 4g
- Powdered sugar to dust on top

Berry Cream Cheese

- Blueberries, blackberries or both
- 2 cups, about 380g

Steps:

Preheat oven to 425°. Place a cast iron or ovenproof skillet for 7 to 10 minutes in the oven.

In the meantime melt the butter in a small saucepan over medium to low heat and keep it warm.

Pour coconut milk in the blender jar. Add the rest of the ingredients and mix for a minute. Using a spoon scrap the bottom of the jar to make sure there's no dry flour. Close the lid and mix again for an extra 20 to 30 seconds, until you see some bubbles start to form on the surface of the batter.

Using silicon mittens remove pan from the oven. Immediately pour butter and spread to make it

- Natural granulated sugar - 2 TBSP, 25g
- Lemon juice - 1 TBSP, 14g
- Cream cheese, in brick form , softened - 1 box, 226g

My recipe highlights:

Extra notes:

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evenly distributed. Start pouring the pancake batter slowly but in a constant stream. You may move the jar in a circular motion to distribute the batter as evenly as possible. Using your silicon mittens again place pan in the oven.

Bake for 10 to 15 minutes, until puffed and golden brown in the edges. Take out of the oven and dust powdered sugar on top. Serve immediately.

Take a snap and tag me!! [@devamadeo](#)

