



# TASTING TABLE

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## Dutch Babies

Adapted from *The Commonsense Kitchen*.

**Serves 2 to 4**

- 3 large eggs, at room temperature
- $\frac{3}{4}$  cup milk, at room temperature
- $\frac{3}{4}$  cup sifted all-purpose flour
- $\frac{1}{2}$  teaspoon salt
- 3 tablespoons unsalted butter, plus more for serving
- Maple syrup, for serving (optional)
- Powdered sugar, sifted, for serving (optional)

1. Preheat the oven to 450°.
2. Beat the eggs, milk, flour and salt with a wooden spoon or handheld mixer in a medium bowl until very smooth.
3. Melt the butter in a heavy 10-inch or 12-inch oven-safe skillet over medium heat. As soon as the butter bubbles, pour in the batter and transfer the skillet to the oven. Bake for 15 minutes, then pierce any large bubbles that have formed with a fork and reduce the oven temperature to 350°. Continue baking for another 8 to 9 minutes, until the pancake is deep golden-brown with crisp edges.
4. Cut the pancake into wedges and serve immediately with more butter plus maple syrup or powdered sugar.

*Apple Dutch Babies Variation*

- 4 tablespoons butter
- 3 tart apples, cored, peeled if you like, and thinly sliced
- $\frac{1}{2}$  teaspoon ground cinnamon
- $\frac{1}{8}$  teaspoon salt
- 1 tablespoon sugar
- Batter for Dutch Babies (above)

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1. Heat the oven to 450°.
2. In a cast-iron skillet over a medium-high flame, melt the butter. When it is hot and bubbling, throw in the apples, cinnamon, salt and sugar. Cook the apples, stirring frequently, until soft but still holding their shape, about 10 minutes.
3. Whisk the batter ingredients together, pour over the apples in the skillet, and bake as directed in the master recipe. This is delicious cooled to room temperature; the apple flavor becomes stronger as it sits.