

Dutch Baby

Makes one ~ simply double or triple as needed

Ingredients (have everything at room temperature - take out of fridge 30 minutes to 2 hours before starting)

2 large eggs (about ½ c in volume)

½ c milk

½ c flour

cooking spray

1T butter

lemon wedges

sugar

Directions

Preheat the oven to 425°

In a medium bowl, whisk the eggs well.

Add in the flour and the milk.

Alternatively you can put everything in the blender and blend until smooth.

Lightly grease the baking dish.

Put the baking dish into the oven for 5 minutes.

Add in the butter to the dish, and leave in the oven for another 1 -2 minutes, until bubbling and melted, don't let it burn.

Remove the dish from the oven and pour in the batter. Quickly return to the hot oven.

Bake for 20 minutes, without opening the oven.

Remove from oven and invert on to a dinner plate.

Sprinkle with sugar ~ about 2 teaspoons, and drizzle with lemon.

Enjoy!

I recommend sharing one after a long wet winter walk, with big mugs of tea.