

## Pannekoeken (Dutch Baby Pancake)



My children always called this “puffy pancake” because it puffs up and gets rounded edges like a bowl. I think most people would know it as A Dutch Baby Pancake. I rarely made this for breakfast – though it is perfect for that. I usually made it for dinner and served it with peaches and whipped cream – my kids loved it. Now my grandchildren are excited to eat “puffy pancake” too. Enjoy.

Makes 8 slices

### Ingredients

2 TBSP butter  
6 eggs  
1-cup all-purpose flour  
2 TBSP sugar  
½ tsp. salt  
1-cup milk

### Directions

Preheat oven to 400 degrees. Place butter in a Pannekoeken pan, or a cast iron skillet. Heat in over about 2 minutes or until butter is melted.



In a large mixing bowl beat eggs slightly. Stir in flour, sugar and salt. Gradually add milk, beating until smooth. Pour into pan.

Bake at 400 degrees for 15 minutes. Reduce oven temperature to 325 degrees and bake 40-45 minutes longer until deep golden brown. Immediately loosen pancake from pan and slide onto serving plate. Top with fresh fruit and powdered sugar (or whipped cream). Cut into 8 wedges.