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SWEET DUTCH BABY



Level: Intermediate

Yield: 6-8 Servings

Time to plate: 40 minutes

Prep: 20 minutes

Cook: 20 minutes

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## Sweet Dutch Baby

### INGREDIENTS:

#### Sweet Dutch Baby:

4 Tbsp salted butter  
3 large eggs  
3/4 cup all-purpose flour  
2/3 cup whole milk  
3 Tbsp light brown sugar  
2 tsp vanilla extract  
1 tsp ground cinnamon  
1/2 tsp fine sea salt

#### Nutella Filling:

1/3 cup Nutella  
1/2 pint strawberries  
2 bananas

#### *Another delicious filling option:*

#### Blueberry Lemon Compote:

3 cups of blueberries  
1/4 cup organic cane sugar  
Zest and juice of one lemon  
2 Tbsp water



1. Combine 2 cups of the blueberries, sugar, lemon zest, lemon juice and water. 2. Cook over medium heat, stirring frequently, until blueberries begin to burst - about 8 minutes. 3. Remove from heat and fold in last cup of blueberries. 4. Allow to cool for 20 minutes - this will allow the compote to thicken, but still be warm. Fill the center of the Dutch Baby and enjoy.

### PREPARATION:

1. Preheat the oven to 400 degrees.
2. Whisk together the flour, brown sugar, cinnamon and salt. In a large glass measuring cup mix milk, eggs and vanilla.
3. Pour the milk mixture into the flour mixture and whisk to combine. Let rest for 10 minutes before pouring into hot pan.
4. Place butter in a 10 inch ovenproof skillet (I use non stick but cast iron is traditional for this). Pop into the oven for 2-3 minutes to let the butter melt. Remove from the oven using an oven mitt. Swirl butter to ensure the sides of the pan are coated. Pour batter into hot pan and place immediately back in the oven for 20 minutes.
5. While your Dutch Baby cooks, prepare the filling. Wash and slice the strawberries. Remove bananas from peel and slice.
6. Once Dutch Baby is done cooking, remove from the oven with an oven mitt. Let rest for one minute, then carefully dot Nutella around the center and spread gently. Arrange sliced fruit. Slice and serve - enjoy!