

Dutch Baby
By Florence Fabricant
[“Food; Mardi Gras \(Fat Tuesday\): Live It Up, Eat It Up”](#)
The New York Times, February 13, 1983

Yield: 3 to 4 Servings

Time: 40 Minutes

INGREDIENTS

3 eggs

½ cup flour

½ cup milk

1 tablespoon sugar

Pinch of nutmeg

4 tablespoons unsalted butter

Syrup, preserves, confectioners' sugar or cinnamon sugar

PREPARATION

1. Preheat oven to 425 degrees.
2. Combine eggs, flour, milk, sugar and nutmeg in a blender jar and blend until smooth. Batter may also be mixed by hand.
3. Place butter in a heavy 10-inch skillet or baking dish and place in the oven. As soon as the butter has melted (watch it so it does not burn) add the batter to the pan, return pan to the oven and bake for 20 minutes, until the pancake is puffed and golden. Lower oven temperature to 300 degrees and bake five minutes longer.
4. Remove pancake from oven, cut into wedges and serve at once topped with syrup, preserves, confectioners' sugar or cinnamon sugar.

Donna's Notes:

I baked my pancake on a **convection** setting of 400° for approximately 15 minutes. I then changed to bake setting and continued for approximately 5 minutes at 300°. I pulled the pancake out when it was golden brown.