

“Dutch Baby” (Custard Style Oven Baked Pancakes)

By, the late Helen LeVien

In large iron skillet (or ovenproof fry pan) melt 1/3 cup butter in oven so pan gets hot. Meanwhile, quickly blend 4 eggs (3 if skillet is 8”), 1/4 cup sugar, until smooth, add 1/4 cup flour, 3/4 cup milk, 1 teaspoon vanilla, dash of nutmeg. Pour mixture into hot pan, slip back into oven and bake about 12 to 15 minutes, until golden brown. Edges will curl up. Serve hot with pancake syrup, blueberries, strawberries or you choice. Pie filling and preserves may be used. Oven temperature 350 degrees.