

## Dutch Baby Pancake: The Puffy Oven Pancake That's a Brunch Showstopper

If you're ready to elevate your breakfast game, the



**OVEN**  
**425°F**

**TIME**  
**5 min**

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**SAVE**  
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### INGREDIENTS

- ? 1 cup all-purpose flour
- ? 3 large eggs
- ? 1 cup milk (whole milk recommended)
- ? 2 tablespoons sugar
- ? 1 teaspoon vanilla extract
- ? 2 tablespoons butter
- ? Fresh fruit for topping (strawberries, blueberries, or your favorite)

### DIRECTIONS

1. Preheat oven to 425°F (220°C) and place a cast iron or oven-safe skillet (10-12 inches) inside to heat.
2. In a bowl or blender, mix flour, eggs, milk, sugar, and vanilla until smooth and lump-free.
3. Carefully remove the hot skillet and melt butter in it, swirling to coat the bottom and sides.
4. Pour batter into the skillet and immediately return it to the oven.
5. Bake for 20-25 minutes, until the pancake is puffed, golden brown around the edges, and set in the center.
6. Top with fresh fruit and a dusting of powdered sugar. Serve immediately-Dutch babies deflate quickly once out of the oven!

### TIPS FOR SUCCESS

Room temperature ingredients help the pancake rise better.

Don't open the oven door while baking-keep the heat consistent for max puff!

A blender makes the batter extra smooth and airy.

Serve right away to enjoy the dramatic height and crispy edges. ?

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/dutch-baby-pancake-the-puffy-oven-pancake-thats-a-brunch-showstopper/>