

Blueberry Lemon Dutch Baby - A Puffy Brunch Showstopper

Blueberry Lemon Dutch Baby: A Puffy, Fruity Brunch Delight



OVEN
425°F

TIME
30 min

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INGREDIENTS

3 Large Eggs
3/4 Cup Milk
3/4 Cup All-Purpose Flour
1/2 Tsp Vanilla Extract
Zest of 1 Lemon
1 Tbsp Sugar
1/4 Tsp Kosher Salt
3 Tbsp Unsalted Butter
1 Cup Blueberries
Powdered Sugar, for serving
Lemon Curd or Maple Syrup, for serving

Ingredient Tips:

Flour: Sift for extra-light texture if you want it ultra fluffy.

Blueberries: Fresh or frozen (no need to thaw) work well.

Lemon Zest: Adds brightness-don't skip it!

Lemon Curd: Optional, but it brings a bakery-quality finish.

How to Make a Blueberry Lemon Dutch Baby:

1. Blend the Batter:
2. Preheat the Skillet:
3. Butter & Blueberries:
4. Bake:
5. Serve:

Tips for Success:

Let the batter rest for better rise and texture.

Use a hot pan to help the batter start cooking instantly and puff up.

Don't open the oven while baking-trust the process!

Leftovers? Reheat in a toaster oven for a crispy edge revival.

Serving Suggestions:

Pair with caramel apple nachos for a sweet brunch board

Add a side of crispy bacon or breakfast sausage

Serve with a scoop of whipped cream or edible cookie dough for a dessert-style brunch

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DIRECTIONS

1. **Blend the Batter:** In a blender, combine eggs, milk, flour, vanilla, lemon zest, sugar, and salt. Blend until frothy and smooth. Let the batter rest for at least 30 minutes-this helps the pancake puff.
2. **Preheat the Skillet:** While resting, preheat oven to 425°F. Place a 10-inch oven-safe skillet in the oven for 10-15 minutes to get it piping hot.
3. **Butter & Blueberries:** Carefully remove the skillet, add butter, and swirl to melt. Toss in the blueberries and coat them well.
4. **Bake:** Pour the batter gently over the blueberries. Return to oven and bake 18-22 minutes until puffed and golden. Avoid opening the oven while it bakes to keep it from deflating.
5. **Serve:** Dust with powdered sugar. Serve warm with lemon curd or maple syrup on the side.
6. **Tips for Success:** Let the batter rest for better rise and texture.
7. Use a hot pan to help the batter start cooking instantly and puff up.
8. Don't open the oven while baking-trust the process!
9. Leftovers? Reheat in a toaster oven for a crispy edge revival.
10. **Serving Suggestions:** Pair with caramel apple nachos for a sweet brunch board
11. Add a side of crispy bacon or breakfast sausage
12. Serve with a scoop of whipped cream or edible cookie dough for a dessert-style brunch
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18. Final Thoughts: This Blueberry Lemon Dutch Baby is the perfect combination of fancy and fuss-free. Puffy and golden from the oven, tangy with lemon zest, and bursting with sweet blueberries, it's everything a brunch should be: easy, impressive, and unforgettable.
19. Try it, snap a pic, and tag @chefmaniac-I'd love to see your skillet magic! And don't forget to subscribe for more elevated-yet-easy breakfast favorites.
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