

Mini German Pancakes (Dutch Baby): The Ultimate Fluffy Brunch Treat

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OVEN
400°F

TIME
10 mins

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INGREDIENTS

Swaps and Notes:

Dairy-Free: You can swap the milk for a plant-based alternative like almond or oat milk, though the puff may be slightly less dramatic. Use a plant-based butter substitute or coconut oil for the melted butter.

Flour: A 1:1 gluten-free baking blend can often be used, but again, watch the puff factor.

Vanilla & Cinnamon: For a plain, classic taste, you can omit the cinnamon. For a citrusy twist, add 1/2 teaspoon of fresh lemon zest to the batter.

Make it Savory: Skip the cinnamon and vanilla. After baking, fill the cups with shredded cheese, chopped herbs, and crumbled sausage, similar to the flavors in this hearty Cajun Chicken Sausage Gumbo.

DIRECTIONS

1. The secret to this recipe's success lies in getting the pan hot and leaving the oven door closed!
2. Preheat and Prep: Preheat oven to 400°F (200°C).
3. Crucially, grease a standard 12-cup muffin pan generously with melted butter. Don't be shy-the butter helps them puff and prevents sticking.
4. Mix the Dry Ingredients: In a medium bowl, whisk together the flour, kosher salt, and cinnamon until well combined.
5. Mix the Wet Ingredients: In a separate, larger bowl, beat the eggs, milk, vanilla, and the 2 tablespoons of melted butter until the mixture is smooth and uniform.
6. Combine the Batter: Pour the wet ingredients into the dry mixture. Whisk until fully combined. The resulting batter will be quite thin-this is correct! A thin batter helps achieve that signature light, crisp texture.
7. Pour and Bake: Carefully divide the batter evenly among the 12 greased muffin cups. Each cup should be about halfway full.
8. Transfer the muffin tin to the preheated oven.
9. Bake for 15-17 minutes, until the pancakes have puffed up significantly and the edges are deep golden brown and crispy.
10. Serve Immediately: Remove the pancakes from the oven. They will deflate slightly as they cool, which is normal.
11. Carefully remove them from the tin. Dust immediately with powdered sugar and serve with your favorite toppings.

SWAPS & NOTES

All-Purpose Flour $\frac{3}{4}$ cup Standard pantry flour works best here.

Kosher Salt $\frac{1}{8}$ tsp Crucial for balancing the sweetness.

Cinnamon $\frac{1}{8}$ tsp Optional, but adds a lovely warmth.

Milk Whole milk is recommended for richness.

TIPS FOR SUCCESS

Room Temperature Eggs: Using room temperature eggs helps create a lighter, smoother batter and encourages better lift in the oven.

Take them out 30 minutes before starting.

Use a Hot Pan (Kind of): While you don't need to preheat the muffin tin in the oven like you would for a large Dutch Baby, ensure your oven is fully preheated to 400°F before putting the batter in.

A high, steady heat is essential for the puff.

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

Original recipe: <https://chefmaniac.com/mini-german-pancakes-dutch-baby-the-ultimate-fluffy-brunch-treat/>