

# Blueberry Dutch Baby

3-4 servings : 40 minutes : recipe by Florence Fabricant

## Ingredients:

### Dutch Baby:

- 3 large eggs, at room temperature
- ½ cup all-purpose flour
- ½ cup whole milk, at room temperature
- 1 tblsp sugar
- pinch of nutmeg
- pinch of salt
- 4 tblsp butter, I used salted per usual
- powdered sugar for topping

### Blueberry Topping:

- 1½ cups fresh (or frozen) blueberries
- ½ cup water
- ¼ cup sugar
- ¾ tblsp arrowroot starch (or cornstarch) dissolved in 3 tblsp water
- ¼ tsp vanilla extract

## Instructions:

### Dutch Baby:

- Combine eggs, flour, milk, sugar, nutmeg, & salt in a jar suited for an immersion blender & blend until very smooth.
- Set mixture aside to rest until the oven is fully preheated to 425 degrees
- Place butter in a 10-inch cast iron skillet & 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 it to the oven.
- Bake for 20 minutes, until the pancake is puffed & golden.
- **Meanwhile, make your blueberry topping.**
- After 20 minutes, lower oven temperature to 300 degrees\* & bake 5 minutes longer.

- Remove pancake from oven & serve immediately with dusted powdered sugar & blueberry topping.

#### Blueberry Topping:

- Place **half of the blueberries** in a small saucepan.
- Cover with water & add sugar & vanilla.
- Heat over medium-high heat until mixture comes to a low boil & blueberries just start to break apart.
- Add dissolved starch to the saucepan & bring mixture to a rolling boil.
- Turn the heat down & simmer on low for 2-3 minutes, or until sauce reaches desired consistency.
- If the sauce gets too thick, add water, one tablespoon at a time.
- Remove from heat. Add remaining blueberries & stir gently. Serve warm or cold over the dutch baby.

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#### recipe notes:

- When the instructions say to lower the heat to 300 degrees, I actually went ahead & turned the oven off but left the dutch baby inside for 5 minutes. I'd say it's a decision you can make in the moment. Mine looked very done so I didn't want to overdo it.
- I served this with sausage & fresh home fries — the perfect breakfast!

#### what you learn from this recipe:

- I learned how adaptable the dutch baby is. It's easy to throw in the oven & can be turned savory or sweet, topping it with just about anything.