

# DUTCH BABY PANCAKE

THE STEAM  
OVEN KITCHEN



## INGREDIENTS

25gms butter  
2 eggs  
2/3 cup milk  
2/3 cup flour  
1 T sugar  
1t vanilla essence  
Icing sugar for dusting

Fruit for serving and/or lemon juice or maple syrup

## INSTRUCTIONS

Preheat oven to 220C Bake Function with steam ( high humidity)

Insert an oven proof fryingpan in the oven one shelf below middle ( This recipe makes enough for one 25-28cm frying pan) For a 32cm Frying pan increase quantities by 1.5

In a blender place eggs, and milk and blend briefly.

Add flour, sugar and vanilla and blend to smooth batter.

When oven is heated and frying pan is very hot, remove carefully using oven mitts and add butter, swirling it around the base of the pan.

Pour in batter and immediately return to oven.

Bake for 20-25 minutes or until pancake sides have risen and base is lightly browned and crispy underneath.

Carefully remove from oven and shake pancake out onto serving plate.

Fill with fruit, or drizzle with lemon juice or maple syrup and dust with icing sugar. Serve immediately cut into wedges.