

Deliciously Easy Dutch Babies

INGREDIENTS

- 3/4 cup milk
- 3 large eggs, lightly beaten
- 1/2 cup all-purpose flour
- 1/4 cup powdered sugar, plus 2 tablespoons for garnish
- 1/2 teaspoon vanilla extract
- 1/8 teaspoon cinnamon
- 1/8 teaspoon salt
- 4 tablespoons unsalted butter
- 1 medium lemon, sliced for garnish

PREPARATION

1. Preheat oven to 425°F.
2. Blend milk, eggs, flour, sugar, vanilla, and cinnamon until foamy.
3. Melt 2 tablespoons butter in cast-iron or ovenproof skillet.
4. Swirl butter to coat pan, adding additional butter as needed. Pour batter into hot skillet, and place in preheated oven.
5. Bake for 20 minutes, until puffy and golden brown. Sprinkle with powdered sugar, and serve immediately.

Source: allrecipes.co