



DUTCH APPLE PANCAKE

Ingredients

2-quart cast iron skillet or oven pottery $\frac{3}{4}$ cup milk
 $\frac{1}{4}$ cup butter $\frac{3}{4}$ cup flour
3 large eggs

Directions

Preheat oven to 425 degrees. Put butter in skillet or pottery (pan should be about 2 inches high). Place pan in oven until butter is melted. While the butter is melting, put eggs in a blender and whirl at high speed for one minute. Gradually pour in milk, then gradually add flour. Continue whirling for 30 seconds. Remove pan from oven and pour batter into hot pan. Return to oven and bake for 17 to 23 minutes, until puffy and edge is well browned. Top your pancake with nutmeg, cinnamon, allspice, cloves, powdered or brown sugar, warm syrups, lemon juice, fresh fruits and cream, or the applesauce recipe that follows. For individual servings, use ramekins about $\frac{1}{4}$ full with butter/batter. Place ramekins on a cookie sheet to help keep oven bottom clean. Serves 2. To make a pancake that will serve 4 use a 4-quart pan and simply double the ingredients.

Ellena's Notes

The first time I ever had a Dutch Apple Pancake was in Detroit, Michigan. I was so surprised at how simple they are to make. I finally created an easy, but great recipe. Enjoy!



Use gluten-free all-purpose flour.

Wine Pairing

Try serving our Moscato, Muscat or Sweet Riesling well chilled.