Dutch Baby

By Quilt and Café
Recipe from **Joy of Cooking**

Ingredients

1/2 cup milk

1/2 cup all-purpose flour

1/4 cup sugar

2 large eggs, at room temperature

4 Tbsp. unsalted butter

Method

Preheat your oven to 425 degrees. In a bowl, whisk together the milk, flour, sugar and eggs until smooth. In a 10-inch ovenproof skillet (I use a cast iron) melt the butter over medium heat. Make sure to tilt the pan to evenly coat the bottom and sides. Pour the egg mixture into the skillet and cook, without stirring for 1 minute. Place the skillet in the oven and bake until the pancake is puffed and golden, 12 to 15 minutes. Serve immediately. This will serve 2-4, but to tell you the truth, my teenage boys can eat one by themselves easily. It's great with a dusting of powdered sugar, or some maple syrup. Enjoy!