

Dutch Baby with apple & cranberry filling: A quick and easy recipe

Ingredients

Dutch baby

3 tablespoons butter
3 eggs
 $\frac{3}{4}$ cup all-purpose flour
 $\frac{3}{4}$ cup milk
1 tablespoon sugar
2 teaspoons pure vanilla extract
A pinch of salt
Confectioners' (icing) sugar (to dust)

Filling

2 Granny Smith apples
2 tablespoons butter
 $\frac{1}{4}$ cup brown sugar
1 tsp cinnamon
 $\frac{1}{4}$ cup cranberries (or dried fruit)
The zest and juice of 1 small lemon
Grated fresh nutmeg to taste
A pinch of salt

Instructions

1. Preheat oven to 400F
2. Place butter in a large, ovenproof, nonstick sauté pan (10" with slanted sides works best) and place in oven.
3. In a blender, combine eggs, flour, warm milk (30 seconds in the microwave), sugar, vanilla extract and a pinch of salt. Blend until combined.
4. Remove the hot pan from the oven. The butter should have melted. Swirl butter around pan to coat entire surface. Pour any remaining butter into the batter and blend. Then pour the batter into the hot pan and return the pan to the oven. Cook until the pancake is puffed in the center and golden brown at the edges. This takes 20-25 minutes.
5. While the Dutch baby is cooking prepare the filling. Take two Granny Smith apples, peel, core and cut into thin slices. In a frying pan melt the butter and add all the ingredients except the lemon juice. Sautee until apples are tender. Cover with tin foil to avoid the mixture drying out as it's sauteed. Add the lemon juice once the mixture is cooked.

6. Remove the Dutch baby from the oven and remove it from the pan with a spatula. Place on a cooling rack to allow the steam to escape and avoid the pancake becoming soggy. Add the apple and cranberry mixture. Dust with confectioners' sugar. Slice the pancake into 8 pieces and serve!