



No matter its origin, the Dutch Baby Pancake is a simple and delicious treat to make. Michael Vosburg / Forum Photo Editor

## Dutch Baby Pancake

**Serves: 2 to 4**

**Ingredients:**

- 3 extra-large eggs
- ½ cup milk
- ½ cup all-purpose flour
- 1 tablespoon granulated sugar
- ½ teaspoon salt
- 1 teaspoon pure vanilla extract
- 1 teaspoon lemon or orange zest (optional)
- ¼ cup unsalted butter, room temperature, divided

**Serving option:**

- 3 cups assorted berries
- 1 tablespoon sugar
- Powdered sugar, for dusting

**Other serving suggestions:** Maple syrup, whipped cream, jam, chocolate spread (Nutella), honey

**Directions:**

In a small bowl, toss the fresh berries with the sugar and let marinate at room temperature until pancake is ready. The berries may also be prepared the day before and refrigerated until ready to use (tossing occasionally), which will yield more syrup from the fruit.

Preheat oven to 425 degrees and place a 9-inch pie dish or oven-proof skillet on the center rack.

In the bowl of your stand mixer fitted with the whisk attachment, whip the eggs on medium speed for one minute until frothy and combined. Add the milk and continue mixing on medium for 30 seconds.

Reduce the speed to low (1 or 2) and sprinkle the flour in slowly for even distribution. Keep the mixer on low and add the sugar, salt, vanilla extract, lemon zest and the 2 tablespoons of melted butter, scraping down the sides as needed. Mix until the ingredients are fully incorporated, and the batter is smooth and free of lumps, about 1 to 2 minutes.

Take the remaining 2 tablespoons of (room-temperature) butter and place it in the center of the hot pie dish in the oven to melt. Once the butter is melted and bubbly, about 1 to 2 minutes, remove the dish from the oven and swirl it around so that the butter coats the bottom and sides.

Pour the batter into the dish and return it to the oven. Bake until the pancake is puffed to several inches with golden brown sides and darker brown edges, about 20 minutes. Oven temperatures vary, so start checking for doneness after 15 minutes.

**To serve:**

Fill the center of the pancake with the berry mixture, including all the syrupy juice, and sprinkle generously with powdered sugar. Cut into quarters and serve. Best when served hot but may also be prepared a few hours in advance and held at room temperature until ready to serve.

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*"Home with the Lost Italian" is a weekly column written by Sarah Nasello featuring recipes by her husband, Tony Nasello. The couple owned Sarello's in Moorhead and lives in Fargo with their son, Giovanni. Readers can reach them at [sarahnasello@gmail.com](mailto:sarahnasello@gmail.com).*