

## **Caramelized Bananas Dutch Baby Pancake**

**Serves: 2 to 4**

### **Ingredients:**

3 extra-large eggs  
½ cup milk  
1 teaspoon pure vanilla extract  
½ cup all-purpose flour  
1 tablespoon granulated sugar  
½ teaspoon salt  
¼ teaspoon ground cinnamon  
4 tablespoons (half stick) unsalted butter, room temperature, divided

### **For the banana topping:**

3 firm bananas, sliced  
3 tablespoons unsalted butter  
2 tablespoons brown sugar (light or dark)  
Pinch of salt  
¼ teaspoon ground cinnamon  
Powdered sugar for dusting

### **Pancake Directions:**

Preheat oven to 425 degrees and place a 9-inch pie dish or oven-proof skillet on the center rack. Melt 2 tablespoons of the butter and set aside.

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 vanilla and continue mixing on medium for 30 seconds.

Reduce the speed to low (1 or 2) and slowly sprinkle in the flour for even distribution, scraping down the sides and bottom as needed. Keep the mixer on low and add the sugar, salt, cinnamon and melted butter. 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 minute, 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.

After the pancake has been in the oven for 12 minutes, prepare the banana topping. In a medium pan, melt the butter and sugar over medium heat, stirring often. Add the salt and stir until combined. Add the banana slices and cook over medium heat until lightly browned, stirring often, about 4 to 5 minutes. Add the cinnamon and stir to combine. Cover the pan and remove it from the burner.

Once the Dutch Baby Pancake is ready, remove it from the oven and immediately pour the banana topping into the center of the pancake. The pancake will deflate somewhat as it cools – this is normal. Slice and serve immediately.

**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.

**Sarah's tips:**

- I get the highest pancakes when I use a 10-inch glass pie plate.
- For some crunch, add  $\frac{1}{4}$  of chopped walnuts or pecans to the caramelized banana topping.
- For a different version, add 1 teaspoon of grated lemon or orange zest to the batter in place of the cinnamon, and fill with fresh or macerated berries.