

AMERICAN EGG BOARD CULINARY LIBRARY



GINGERBREAD DUTCH BABY

Total Time: 28 minutes

Prep Time: 10 minutes

Cook Time: 18 minutes

INGREDIENTS

2/3	cups all purpose flour
1 tbsp	light brown sugar
2 tsp	ground ginger
1 tsp	ground cinnamon
1/4 tsp	ground nutmeg
1/4 tsp	salt
1 tbsp	maple syrup
2/3 cups	whole cup milk
3 large	Phil's Free Range Organic eggs at room temperature
3 tbsp	unsalted butter for greasing

For Serving

Powdered sugar

Vanilla ice cream

Yields: 6 servings

DIRECTIONS

1. Preheat oven to 400°F. Place cast iron skillet in oven as it preheats while preparing batter. In a large mixing bowl, whisk together flour, sugar, ginger, cinnamon, nutmeg, salt, maple syrup, milk, and eggs until thoroughly combined and smooth. Set aside.

2. Carefully remove skillet from oven using an oven mitt and melt butter in skillet. Swirl pan to coat butter around the sides and bottom. Pour the pancake mixture into the middle of the pan. Bake for 15-18 minutes, until golden brown and puffed. Do not open the oven while baking.
3. Serve immediately and top with optional powdered sugar and vanilla ice cream.

10/21/21