

Dutch Baby

(Kathy Jordan and Dindy Brown)

Ingredients

½ cup butter, divided
Fruit – 2 apples or whatever, sliced
3 eggs
½ c flour
½ c milk
½ t salt
1 t vanilla
½ c brown sugar
½ tsp cinnamon



Directions

Melt ¼ cup butter in oven-proof skillet. Add fruit and cook for 5 minutes or until it's yummy looking.

Whisk egg, flour, milk, salt, & vanilla. Add it to skillet.

Put skillet in 450° oven for 15 minutes.

Top with remaining butter (melted) and brown sugar/cinnamon.

Back into oven for about 5 minutes – until sugar is caramelized.

Note: Can be topped with ice cream.