

Dutch Baby



- 4 eggs
- 1 cup milk
- 2/3 cup flour
- 6 tblsp. butter, divided
- 3 tblsp. sugar
- 1/2 tsp. vanilla
- 1 apple or pear, peeled, cored and thinly sliced
- 1 lemon
- 2 tblsp. confectioner's sugar

Preheat the oven to 375 degrees. Add the eggs, milk, flour, 4 tablespoons melted butter, sugar and vanilla to a blender. Blend until well mixed.

Melt the remaining two tablespoons of butter in a heavy, cast iron skillet over medium-high heat. Add the apple slices and stir to coat with the butter. Pour in the batter and transfer immediately to preheated oven.

Cook for approximately 35 minutes or until edges have puffed up and are golden brown. Remove from oven. Sprinkle with lemon juice and dust with confectioner's sugar. Serve immediately.

Enjoy!

Never Enough Thyme
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