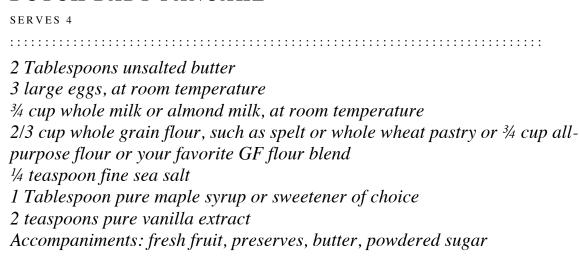
DUTCH BABY PANCAKE



- 1. Preheat the oven to 425 degrees. Place the butter in a 9-inch skillet or pie plate and transfer the skillet to the oven until the butter is melted. Brush the sides of the skillet with the melted butter.
- 2. Add eggs, milk, flour, salt, syrup and vanilla to a blender and process for 1 minute.
- 3. Pour batter into the skillet with the melted butter and bake until puffed and set, about 20 minutes.
- 4. Serve immediately with desired accompaniments.

Notes: room temperature ingredients, as well as whole milk and all-purpose flour make the pancake rise the best. But it will still turn out well with whole spelt flour and almond milk.