

Dutch Baby

Adapted from [The Grand Central Baking Book](#) by Piper Davis and Ellen Jackson (Ten Speed Press, 2009)

I love this recipe for its simplicity. You make a batter, pour it into a cast iron skillet, and bake it until it's puffed and golden on the outside, but still soft and tender inside. I think of it as a cross between a crepe, a popover, and a souffle. Expect it to "fall" a few minutes after pulling it from the oven; it's supposed to.

Serves 3 to 4

4 eggs
1 cup milk
1 cup flour
1/2 teaspoon salt
4 tablespoons unsalted butter
Fresh lemon juice and powdered sugar, for serving, or maple syrup

Place a 10-inch cast iron skillet into the center of a cold oven. Make sure there's no rack above it. Preheat the oven to 350 degrees.

Combine the eggs, milk, flour, and salt in a blender, or in a pitcher. (I use a large pitcher and an immersion blender.) Blend until smooth. You can also use a food processor.

When the oven has reached the proper temperature, carefully add the butter to the skillet and shut the oven door. Watch, and when the butter has melted, pour in the batter. Shut the door again and do not open it, I'm serious, until the end of cooking time, which can be anywhere from 25 to 35 minutes. You'll know it's done when the Dutch baby has risen, puffed considerably, and turned a deep golden brown.

(I like mine cooked a little longer than most, so I leave mine in for the full 35 minutes.)

Remove from the oven, cut into wedges, and serve with generous squeezes of lemon juice and a snowy shower of powdered sugar. (You may also serve it with maple syrup, but that strikes me as somewhat unoriginal.)