

Cleo Coyle's "Cake Pan" Dutch Baby

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who writes as Cleo Coyle with her husband,
Marc Cerasini

Makes: 1 large Dutch Baby pancake
for a 9-inch cake pan

Ingredients:

2 large eggs

1/2 cup whole milk (or whatever is handy –
I've used low fat milk, half & half, light cream)

1/2 cup all-purpose flour

Pinch of salt

1/4 teaspoon nutmeg (or experiment with other flavors: orange zest;
cinnamon; vanilla or almond extract; or try a savory Dutch Baby with
cheese & bacon; or my Cappuccino" Dutch Baby (**next page)

3 Tablespoons of butter (salted or unsalted, I've used both)

Finish with...

Classic topping: Juice from fresh lemon wedges and confectioner's sugar

Other topping ideas: Maple syrup, fruit syrup, honey, whipped
cream, yogurt, fresh berries, squeeze of juice from orange wedges, etc...

Method:

Step 1 - Screaming hot oven: First place a cake pan in your oven and
then preheat your oven to 450° Fahrenheit. (Note: If you have an older
oven, you may need to preheat for a good 30 minutes to get a true
reading of 450° F.)

Step 2 - Whip up batter: Using a simple hand whisk, blend your eggs,
milk, flour, salt, and flavoring(s). Set aside.

Step 3 - Melt the butter: When your oven is fully preheated and your
cake pan hot, use an oven mitt to remove the cake pan from the oven.
Throw in your 3 Tablespoons of butter and quickly swirl the pan so the
butter does not brown or burn. When most of the butter is melted (not all,
just most), pour your Dutch Baby batter into the pan.

Step 4 - Bake and serve: Place the pan in the hot oven and bake
7 – 8 minutes. You may need an extra few minutes, depending on your
oven. Transfer pancake from hot pan to serving dish and...

Finish with whatever complements your flavorings: a squeeze of lemon
and a dusting of confectioner's sugar is classic. Or finish with a squeeze
of orange and confectioner's sugar; a drizzle of maple syrup or honey;
whipped cream and berries; or yogurt and fresh fruit. (See *next page* for
another variation.)



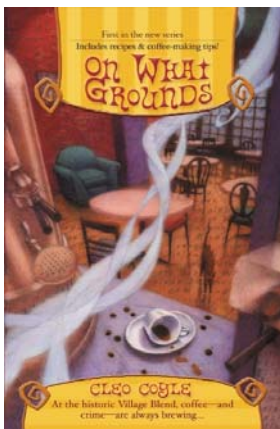
****Cleo Coyle's Cappuccino Dutch Baby**

In Dutch Baby recipe (on previous page) *replace 1/4 teaspoon nutmeg with...*

3 Tablespoons confectioner's sugar
1 Tablespoon unsweetened cocoa powder
1/8 teaspoon instant espresso powder
(and a cluster of chocolate chips, if you dare :)

Finish with...

A dusting of 3 Tablespoons confectioner's sugar mixed with 2 teaspoons unsweetened cocoa powder or try chocolate shavings and whipped cream (or warm chocolate syrup)



Eat with Joy!

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