

Cleo Coyle's "Cake Pan" Dutch Baby

Text & photos (c) by Alice Alfonsi, who writes the [Coffeehouse Mysteries](#) as [Cleo Coyle](#) with her husband, Marc Cerasini

This giant pancake is quick, easy, tasty, and dramatic. Known as a Dutch Baby, Bismarck, German Pancake, or the David Eyre's Pancake (which he said he found in a 1919 cookbook), this recipe has many variations. Because it's really just a giant popover, it includes no artificial leavening (baking powder or soda). A preheated pan in a hot oven is what makes the pancake rise, via steam—which is why your pan needs to be very hot. It's also why so many recipes tell you to use a cast iron or oven-safe skillet. But not every kitchen has those, and there are far too many pans out there that are not oven-safe (some handles will melt in an oven). What to do? Well, I reasoned, almost every kitchen has a cake pan, and cake pans are certainly safe to place in a very hot oven. Hence I give you my "Cleo" version of this classic recipe, a "Cake Pan" Dutch Baby, along with chocolate and mocha variations. May you eat with joy!

~ **Cleo Coyle**, author of
[The Coffeehouse Mysteries](#)

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

Ingredients:

2 large eggs

1/2 cup milk (*whatever is handy: I've used whole, low-fat milk, half & half*)

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 Chocolate Dutch Baby recipe on page 3.*)

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

Finish with...

Classic topping: Juice from fresh lemon wedges & confectioners' sugar

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



Photo by Cleo Coyle



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Directions:

Step 1 - Screaming hot oven: First place a cake pan in your oven and preheat 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. Our favorite is the classic **squeeze of lemon wedge** and **dusting of confectioners' sugar**. Or try a squeeze of orange wedge and confectioners' sugar. Or drizzle a bit of maple syrup or honey. Or dollop on whipped cream and berries; or yogurt and fresh fruit.



*See next page for
Chocolate and Mocha
Dutch Baby Variations*

Cleo Coyle's Chocolate Dutch Baby

Text & photos (c) by Alice Alfonsi, who writes the [Coffeeshouse Mysteries](#) as [Cleo Coyle](#) with her husband, Marc Cerasini

Directions: In my “Cake Pan” Dutch Baby recipe (on page 1) replace 1/4 teaspoon nutmeg with...

3 Tablespoons confectioners’ sugar

1 Tablespoon unsweetened cocoa powder

(and a cluster of chocolate chips, if you like)

(for mocha version also add) **1/8 teaspoon** instant espresso powder

Finish with a dusting of...

3 Tablespoons confectioners’ sugar mixed with

2 teaspoons unsweetened cocoa powder

or try **chocolate shavings** and **whipped cream**

(or warm chocolate syrup)



Eat with joy! ~ Cleo

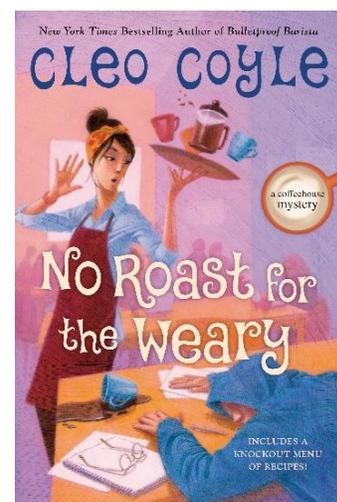
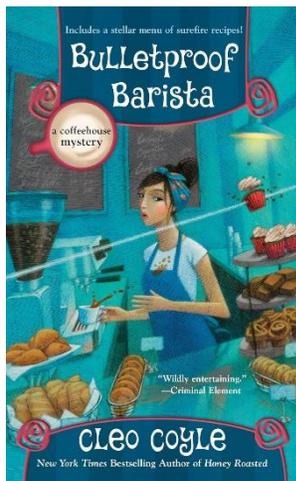
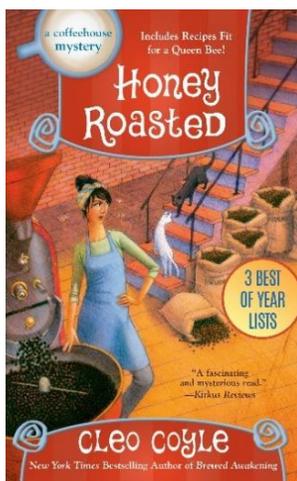
The [Coffeeshouse Mysteries](#) are bestselling culinary mysteries, set in a landmark Greenwich Village coffeeshouse. Each includes the added bonus of recipes.

To learn more and see more recipes, visit Cleo Coyle’s online coffeeshouse at

www.CoffeeshouseMystery.com

And her recipe blog at

www.CleoCoyleRecipes.com



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