

# Dutch Baby Pancake

**Makes 1**

**Hands-on Time 7 minutes**

**Cooking Time 16 minutes**

## Ingredients

- 50g unsalted butter
- 100g plain flour
- 1 tbsp caster sugar
- 1/2 tsp fine salt
- 3 medium eggs
- 180ml full-fat milk
- 1 1/2 tsp vanilla extract

## Equipment

- Small microwaveable bowl
- Microwave
- Measuring jug
- Small whisk or fork
- Oven-proof small frying pan

## Method

### 1. Preheat and Melt Butter

- Preheat the oven to 220°C/200°C (fan)/425°F/Gas Mark 7.
- Melt 30g butter in a microwaveable bowl in 20-second bursts on a low setting.

### 2. Prepare the Batter

- In a measuring jug, combine flour, sugar, and salt.
- Add the eggs, milk, and vanilla extract, whisking until smooth. Stir in the melted butter.

### 3. Cook the Pancake

- Heat an oven-proof frying pan over medium heat for 5 minutes.
- Add the remaining 20g butter to the pan. Once the butter stops bubbling, pour in the batter.
- Cook on the stove for 1 minute, then transfer to the oven and bake for 15 minutes until puffed and golden.

### 4. Serve

- Remove from the oven and let cool slightly. Serve warm.

Enjoy!