

## RECIPE

# Pope's Blueberry Dutch Baby Pancake

O' My! Lemon curd, spattered with lemon juice and dusted with powdered sugar. Yummy! Mike's Dutch baby pancakes. It always puts me in a fabulous mood.

This easy to make pancake is perfect for brunch, breakfast,

dinner or even dessert. I love it in the summer with fresh blueberries,

baking it in the fall as the days cool off or it's the perfect comfort food in the winter. A Dutch baby is a oven-baked pancake that's a mix between a crêpe and a clafoutis.



### INGREDIENTS

3 eggs \*room temperature  
1/2 cup flour  
1/2 cup milk \*room temperature  
1 tablespoon sugar  
4 tablespoons unsalted butter  
1/4 cup of fresh blueberries (optional)  
Syrup, and/or powdered sugar  
With a few squeezes of fresh lemon juice as topping when ready to served. Lemon curd is a great standalone topping with this recipe.



### PREPARATION

- Preheat oven to 425 degrees.
- Combine eggs, flour, milk, sugar and in a blender, blend until smooth. You may also beat by hand with whisk or mixer. \*The key to getting a good rise, is using room temperature ingredients.
- Place butter in a 10-inch cast iron skillet or bakeware dish then place in the oven.
- Once the butter has melted (Make sure it does not burn) add the batter to the hot pan. If you choose to add blueberries, sprinkle them into the center of the pan after the batter.
- Return pan to the oven and bake for 18-20 minutes, until the pancake is puffed and golden. Lower oven temperature to 300 degrees and bake five minutes longer.

### MIND BLOWING IDEA:

- Try adding 1 teaspoon lemon zest, vanilla extract or both
- Mix it up with raspberries, blackberries, and or strawberries
- Serve with lemon wedges and/or jam
- Make mini versions in smaller skillets

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