

# APPLE DUTCH BABY

Shared by Shoshana Tancer  
Source: Shoshana Tancer

3-4 Servings  
20 min. Preparation  
40 min. Cooking

## INGREDIENTS

### Apples

- 2 medium sized apples
- 2 tbsps. Butter

### Pancakes

- 3 eggs
- ½ cup flour
- 1/3 cup milk or milk substitute
- 1 tbsp. sugar
- ¼ tsp. nutmeg
- 2 tbsp. butter

## INSTRUCTIONS

Preheat oven to 350 degrees.

### Apples

1. Peel or leave peel on apples, your choice. Cut the apples in quarters and cut out the seed section as a triangle to make them look pretty.
2. Heat cast iron or non-stick skillet which can go into the oven on medium.
3. Melt butter and place apple slices in circles in the pan
4. Cook until softened and then flip to the other side.

### Pancakes

1. Combine and mix by hand: eggs, flour, milk, sugar, and nutmeg until smooth while apples are cooking.
2. Add butter to cooked apples and when melted add flour mixture over them.
3. Immediately, place skillet in oven.
4. Bake for about 30 minutes or until pancake is puffed and golden.
5. Remove pan from oven and flip onto plate so that apples are on top.

Serve immediately with fresh lemon juice and confectioners' sugar.

BACKSTAGE BRUNCH 2021  
*Empowering  
Women  
in Opera*