

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 Eggs, medium
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

Preheat your oven to 220°C/200°C(Fan)/425°F/Gas mark 7.

Put 30g of the butter into a microwaveable bowl and pop into the microwave for 20 second blasts on a low setting until it has melted. Give the bowl a slight swirl between rests.

Put the frying pan onto a medium or small hob plate and turn the heat to a medium setting. Leave to warm up. This should take at least 5 minutes.

Add the flour to the jug along with the sugar and salt and give a quick stir.

Add the eggs and give a quick stir before beating in the milk and vanilla. Don't forget to scrape the bottom and sides of the jug.

Finally, beat the melted butter into the mixture. You should have a smooth batter although it doesn't matter if you have a few small specks of flour.

Add the remaining 20g of butter to the frying pan.

When the butter has stopped bubbling up and making a noise pour the batter into the pan.

Leave the pan on the stove for a minute before transferring to the middle shelf of the hot oven for 15 minutes.

When the time is up you should have a pancake with perfectly puffed up sides.

Remove from the oven. If there is excess butter in the middle of the pancake you can mop this up with kitchen paper, otherwise it will soak it all up as it cools.

Enjoy!