

# **Dutch Baby**

with Strawberry Fruit Spread



### **Hero Product**



PREP: 5 MIN

Available for purchase at Walmart & Amazon.com



Egg



Whole Milk



Vanilla Extract



Flour



**Unsalted Butter** 

COOK: 10 MIN TOTAL:

TOTAL: 15 MIN

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Strawberry Fruit Spread



#### LET'S GET STARTED -

This large, fluffy pancake is excellent for breakfast, brunch, lunch and dessert any time of year. And it comes together in about fifteen minutes!

#### TOOLS

- Mini Dutch Oven
- Mixing Bowl

#### INGREDIENTS

Serves 1 person

- Egg
- Whole Milk 1/4 cup + 2 tbsp
- Vanilla Extract
  1/2 tsp
- AP Flour 1/4 cup
- Unsalted Butter 1 tsp
- Fresh Strawberries, sliced 1/4 cup
- La Vieja Fabrica 1 tbsp

Strawberry Fruit Spread

### LET'S GET SOCIAL





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## PREHEAT OVEN

Preheat oven to 475 degrees and adjust rack to middle position. Place mini dutch oven in oven while preheating.



## 2 BATTER

In a small mixing bowl, whisk together your egg, milk and vanilla. Add flour and continue to whisk until fully incorporatedabout another 2 minutes. Batter should be light and fluffy.



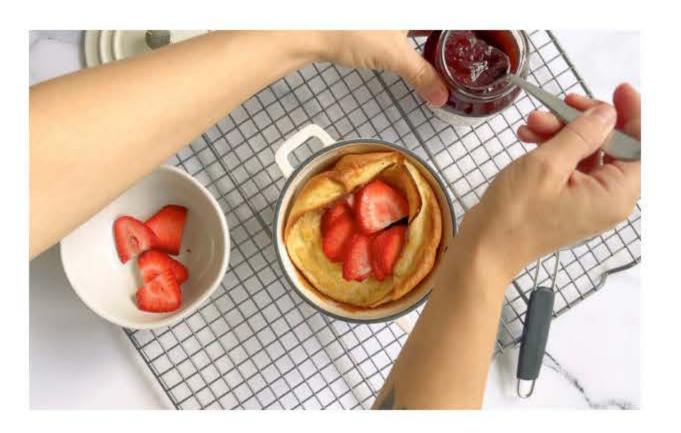
## 3 PREPARE SKILLET

Remove the heated dutch oven from the oven. Add 1 tsp of of butter and carefully swirl butter around the bottom and sides until fully melted.



## 4. BAKE

Pour your batter into the dutch oven and carefully return back to oven for 10 minutes or until dutch baby has puffed and top is golden brown.



# 5 SERVE & ENJOY

Allow to cool for 2–3 minutes and add strawberries, fruit spread and powdered sugar. Eat warm!