

GUASTELLO'S VILLAGE MARKET

Vanilla Dutch Baby with Blackberries and Whipped Cream

Serves 4

Ingredients:

3 tablespoons butter
3 eggs
3/4 cup all-purpose flour
3/4 cup milk, heated 20 to 30 seconds in the microwave
1 tablespoon plus 1 teaspoon sugar
2 teaspoons vanilla extract
Pinch salt
Confectioners' sugar for dusting
Fresh blackberries, for serving
Sweetened whipped cream, for serving

Preheat the oven to 400 degrees F.

Place the butter in a large sauté pan and place in the oven to melt.

Meanwhile, in a blender, combine the eggs, flour, hot milk, 1 tablespoon sugar, vanilla extract, and pinch of salt, and blend on medium-high speed until uniform. Cook's Note: If mixing by hand, combine the eggs with the milk until the mixture is light yellow and no longer stringy, about 1 minute. Add the flour, sugar, vanilla, and pinch of salt, and whisk vigorously to remove the lumps, about 30 seconds.

Carefully, remove the hot pan from the oven. The butter should be melted. Swirl the butter around the pan to coat completely, and then pour the remaining butter into the batter and whisk to blend. Pour the batter into the hot pan and return the pan to the oven. Cook the pancake for 20 to 25 minutes, or until the pancake is puffed in the center, and golden brown along the edges.

Using a spatula, remove the entire Dutch baby from the pan and place on a cooling rack for a few minutes to allow the steam to escape without condensing along the bottom and rendering the pancake soggy. Slice the pancake into wedges on a serving platter or cutting board and sprinkle with the confectioners' sugar through a sieve. Serve with the blackberries and whipped cream.

Credit: Adapted from Melissa d'Arabian's recipe.