

Recipe Card



DIFFICULTY



Blueberry Dutch Baby

PREP TIME

10 min

COOK TIME

20 - 25 min

INGREDIENTS

For the Batter

- 5 large eggs
- 2 tablespoons sugar
- 1 packet vanilla sugar
- 170 ml (¾ cup) milk
- 100 g (¼ cup) all-purpose flour

Vanilla sugar alternatives:

- 2 tablespoons granulated sugar + 1 teaspoon vanilla extract
- 2 tablespoons granulated sugar + ½ teaspoon vanilla bean paste

For the Pan & Filling

- 1 tablespoon butter
- 200 g (about 1⅓ cups) blueberries (or any other fruit or berries of your choice)

For Serving (Optional)

- Whipped cream
- Vanilla ice cream
- Powdered sugar

DIRECTIONS

1. Preheat your oven to 180°C (350°F), top/bottom heat. Place your oven-safe pan or cast iron skillet inside the oven while it preheats.
2. In a large bowl, whisk together the eggs, sugar, and vanilla sugar (or vanilla alternative) until smooth. Add the milk and whisk again.
3. Add the flour and whisk until you have a smooth, pourable batter. The batter should be similar to crêpe batter, thin, not thick. Let the batter rest for 10 minutes.
4. Carefully remove the hot pan from the oven. Add the butter and swirl the pan until the butter is completely melted and coats the bottom.
5. Scatter the blueberries evenly over the pan. Pour the rested batter directly over the blueberries in the hot pan. Work quickly so the pan stays hot.
6. Return the pan to the oven and bake for 20–25 minutes, until the Dutch baby is deeply golden, puffed up, and set around the edges.
7. Avoid opening the oven door while baking, this can prevent the pancake from rising properly.
8. Once baked, remove the Dutch baby from the oven. Serve immediately while warm, topped with whipped cream, vanilla ice cream, or a generous dusting of powdered sugar.