

Dutch Baby

Ingredients:

1 cup milk
1 cup flour
6 eggs
2 tsp. Sugar
Pinch of salt
2 or 3 medium apples and margarine for frying
2 tsp. Cinnamon
2 tsp sugar
4 tbsp. melted butter

Method:

Mix together cinnamon and sugar. Set aside. Wash and chunk apples. Fry in butter. In a bowl, combine milk, flour, eggs, sugar and salt. Put fried apples in the bottom of a greased deep pie plate. Sprinkle with 1/2 of the cinnamon and sugar mixture. Bake at 400 degrees F for 20 minutes (or more). When nearly done, pour melted margarine over the top and sprinkle again with sugar and cinnamon. The Dutch Baby will puff up high, but as soon as you take it out of the oven the baby will fall, that's okay! Serve with syrup and enjoy.

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