

Recipe by Julia Heffelfinger

## Lemon Dutch Baby with Roasted Strawberries

Serves 2 to 4



A Dutch baby is a big, fluffy pancake that can go sweet or savory, and it's excellent for breakfast, lunch, dinner, or even dessert. It's an airy, custardy canvas for whatever you have on hand. Plus, it comes together in little to no time. In this recipe, the Dutch baby is lightly sweetened and scented with fresh lemon zest, then topped with a homemade strawberry syrup with pops of sweet, roasted berries. Try this recipe as is, or use it as inspiration for whatever flavor combos you're craving! This recipe will serve two hungry people as the main dish or four people alongside other brunch items.

- 3 large eggs, at room temperature
- ½ cup all-purpose flour
- ½ cup whole milk, at room temperature
- 1 teaspoon vanilla extract
- Zest of 1 lemon, plus more zest for garnish (optional)
- 7 Tablespoons granulated sugar
- Kosher salt
- 1 quart strawberries, hulled and halved or quartered, if large
- 3 thyme sprigs, plus fresh thyme leaves for garnish
- 1 vanilla bean, split and scraped (optional)
- 4 Tablespoons unsalted butter (½ stick), plus more for serving

1. Preheat the oven to 350°F.

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2. In a blender, combine the eggs, flour, milk, vanilla extract, lemon zest, 3 tablespoons of the sugar, and  $\frac{1}{4}$  teaspoon of salt. Blend until very smooth and foamy, scraping down the sides as needed. Let sit at room temperature while you prepare the strawberries.
3. In a small baking dish, toss the strawberries with the thyme, vanilla bean (if using), and the remaining 4 tablespoons ( $\frac{1}{4}$  cup) of sugar. Roast for about 30 minutes, or until the berries are tender and juicy. Discard the thyme sprigs and vanilla bean and scrape the strawberries and their juices into a bowl for serving. The syrup will thicken as it cools.
4. Increase the oven temperature to 425°F and place a heavy 9- or 10-inch skillet (preferably cast iron) in the oven to preheat.
5. When you are ready to bake your Dutch baby, add the butter to the skillet and let it melt in the oven (keep an eye on the butter so that it doesn't burn). Carefully remove the skillet from the oven and pour in the batter. Return the pan to the oven and bake for 15 minutes, or until puffed and golden. Turn the oven off and let the Dutch baby sit in the oven for 5 minutes longer.
6. Carefully remove the skillet from the oven. Spoon some of the roasted strawberries and their syrup over the top of the Dutch baby and garnish with more lemon zest and fresh thyme leaves. Bring the skillet to the table, cut the pancake into wedges, and serve right away, passing more butter and roasted strawberries on the side.