

Sheet-Pan Dutch Baby Pancake

Makes 8 Servings

Ingredients

- 6 tablespoons unsalted butter
- 1 cup milk
- 4 large eggs
- 1 tablespoon sugar
- 1 teaspoon vanilla extract
- 1/4 teaspoon salt
- 1 cup all-purpose flour
- 1 (15-ounce) can sliced peaches, in light syrup, for serving
- Powdered sugar, for serving (optional)

Directions

1. Preheat oven to 425°F. Place butter on rimmed baking sheet. Bake until butter is melted, and pan is hot, about 5 minutes.
2. While the butter is melting, in a large bowl, mix milk, eggs, sugar, vanilla and salt.
3. Add flour 1/3 cup at a time, mixing between each one.
4. Carefully remove baking sheet from oven. Pour batter evenly onto baking sheet. Bake until golden-brown, about 30 to 35 minutes.
5. Top with peaches and powdered sugar (if using). Slice and serve warm.



Recipe from: Feeding Pennsylvania and PA Eats