

Dutch Baby

Ingredients:

1 1/2 tbsp unsalted butter
1 granny smith apple, peeled, cored, and cut into 1/2 inch wedges
1/3 cup honey
1/4 tsp ground cardamom
3 large eggs
3/4 cup milk
3/4 cup all purpose flour
1/4 tsp salt
1 tbsp confectioners' sugar

Directions:

1. Heat oven to 400 degrees. Heat a well-seasoned 10-inch cast-iron skillet over high heat. (Using a cast-iron skillet is critical I have found) Add butter. When melted, add apple wedges. Cook until softened and lightly golden, about 2 minutes. Stir in honey and cardamom, and remove skillet from heat.
2. Whisk together remaining ingredients except confectioners' sugar until smooth. Pour over apples. Bake until puffed and brown, about 20 minutes. Serve, cut into wedges, with confectioners' sugar sifted over the top