

Oven Crespella with Nutella Sauce

Ingredients

- 3/4 cup all-purpose flour
- 2 large eggs
- 1/4 cup granulated sugar
- 1 teaspoon pure vanilla extract
- 1/2 teaspoon salt
- 1 1/2 cups plus 3 tablespoons whole milk, divided
- 2 tablespoons unsalted butter
- 1/2 cup chocolate-hazelnut spread such as Nutella
- Confectioners' sugar

Preparation

Put a 12-inch ovenproof heavy skillet in middle of oven and preheat oven to 450°F.

Whisk together flour, eggs, sugar, vanilla, salt, and 1 1/2 cups milk in a bowl.

Add butter to skillet and heat in oven until golden, about 1 minute. Pour batter into skillet and bake until puffed, set, and golden, 20 to 25 minutes.

Meanwhile, whisk together Nutella and remaining 3 tablespoons milk until smooth. Thin the sauce with additional milk if necessary.

Cool pancake in skillet on a rack 5 minutes (it will sink). Dust with confectioners sugar and drizzle with sauce.