

Dutch Baby

Ingredients

- 1-2 tablespoons canola oil
- 1 cup flour
- 1/4 cup cornstarch
- 2 teaspoons lemon zest
- 1 teaspoons salt
- 3 large eggs
- 1 1/4 cup skim milk
- 3 tablespoons sugar
- 1 tablespoons melted butter, cooled
- 1 teaspoon vanilla
- powdered sugar

Preparation

Adjust oven rack to middle position and heat oven to 450. Brush surface and sides of a large oven-proof 12-inch skillet generously with the canola oil. Place skillet on over rack and heat until oil is shimmering, about 10 minutes.

Meanwhile, combine flour, cornstarch, lemon zest and salt in a large bowl. Whisk eggs in another bowl until frothy and light, about 1 minute. Whisk milk, butter, and vanilla into eggs until incorporated. Whisk one-third of milk mixture into flour mixture until no lumps remain, then slowly whisk in remaining milk mixture until smooth.

Remove skillet from oven and carefully pour the batter into heated skillet and bake until edges of Dutch Baby are deep golden brown and crisp, about 20 minutes. Remove from oven and serve immediately, along with powdered sugar for generous sprinkling over the pancake.