

Sourdough Discard Dutch Baby

Ingredients:

- ¾ cup (180 g) sourdough discard
- ½ cup milk (120 g)
- 5 large eggs (about 50 g each)
- 3 tbsp (42 g) softened butter + 2 tbsp (28 g) for greasing the cast iron skillet
- ¼ cup sugar (60 g)
- ½ tsp salt (2 g)
- Optional:** 1 tsp vanilla, ½ tsp cinnamon, and/or citrus zest
- Optional:** Your favorite toppings or mix-ins

Directions:

- 1) Make sure all ingredients are at room temperature before beginning.
- 2) Preheat your oven and 12-inch cast iron skillet to 450 F.
- 3) In a blender, combine the discard, milk, eggs, softened butter, sugar, salt, and any additional flavorings, such as: vanilla, cinnamon, or citrus zest. Blend until smooth.
- 4) Working quickly, remove the hot skillet from the oven and melt the butter. If choosing an inclusion, such as blueberries, add it to the pan. Then, pour the batter from the blender over everything. Quickly return the skillet to the oven.
- 5) Bake for 15-20 minutes. Do **not** open the oven during this time!
- 6) Optionally, for a sweet Dutch baby, dust with powdered sugar and drizzle with maple syrup to serve.
- 7) Enjoy!
- 8) **How to store:** These are best eaten fresh, but will store in the fridge for three to five days.

To reheat: Microwave one slice about twenty to thirty seconds, or until warmed through.

Notes:

- If using a 9 or 10 inch cast iron skillet, bake for 25-30 minutes.
- If your sourdough is older (and thinner, with hardly any bubbles) it is better to weigh it. 180 g is the correct amount.
- Dutch babies typically puff way up in the oven, then immediately settle after being removed. Because this one is made with sourdough discard, it will still puff up, but not

quite as much as one made with just flour and milk. You are not a failure if yours does not puff up super high! It will still taste amazing.