

## Dutch Babies

We have made this recipe for decades.

### Ingredients

3 tablespoons butter

3 eggs

$\frac{3}{4}$  cup flour

$\frac{3}{4}$  cup milk

1 tablespoon sugar

2 teaspoons vanilla extract

$\frac{1}{8}$  teaspoon salt

### Directions

1. Preheat oven to 400° F
2. Put the butter in a large pan in the oven
3. In a blender combine the eggs, flour, milk, sugar, vanilla, and salt.
4. Carefully remove the hot pan from the oven and swirl the pan to coat completely.
5. Pour the batter into the hot pan and return to the oven.
6. Bake 20 to 25 minutes.
7. If desired, remove from the pan and put on a cooling rack. Cool and cut into wedges.
8. Dust with powdered sugar.

**From:** Carol's Oregon Cookbook