

# My Pennsylvania Such-Dutch Babies

**Serves 4**

**Ingredients:**

**½ stick unsalted butter**

**4 eggs**

**1 Cup milk**

**1 Cup all-purpose flour**

(Powdered sugar and either berries if it's that season, or bananas, for topping)  
Preheat oven to 425 degrees. Place butter into large cast iron skillet and put into the oven to heat up. Prepare the batter as pan is heating.

Beat eggs until really well combined (Hannah's whisper: "If you use electric, use the blender or an electric mixer. Otherwise, 'elbow grease' will be needed to get the eggs nice and smooth.") Slowly add milk, then the flour, beating another 30 seconds after all ingredients are in.

Using thick hot mitts, remove hot skillet from oven, swirl butter around to coat. Then quickly pour in batter. Return to oven and BAKE at 425 degrees for 25-30 minutes until the pan cake is well-browned and nice and puffy. Sprinkle with powdered sugar on spoon on topping. Cut into quarters for serving. You may top the topping with a small dollop of stiffly beaten, and sweetened to taste, whipped cream, and pop on a reserved berry or banana slice to serve

**Toppings:**

**Ingredients and directions:**

**Berry**

Mash two cups of fresh, washed strawberries, raspberries or blueberries. If necessary, add sugar to taste. Fold in 1/4 cup fresh lemon or orange juice, 2 teaspoons cinnamon and a pinch of salt.

**Banana**

4 large ripe mashed bananas, 1/4 cup lemon juice, 2 tablespoons cinnamon, dash nutmeg

(Hannah's whisper: "The Dutch Babies should be served nice and fast from oven as the puffiness is at its height then.")

These recipes each serve four; I hardly ever serve only four, so they can be doubled, just remember the Dutch Babies should be served pretty fast, so two skillets is about all you can handle at one time in the most ovens. The waffles can be kept warm if you want to feed a crowd at one time.")

**from Barbara Workinger's Amish Country Mysteries website  
[www.barbaraworkinger.com](http://www.barbaraworkinger.com)**