



DESCRIPTION

Everything is better when it's bigger! And this definitely applies to Carrie's spin on the traditional pancake! Join the fun and learn how to make one giant, fluffy Dutch Apple Pancake that's so big and delicious, the whole family can dig in!

INGREDIENTS

- 1 apple
- 2 tbsp butter
- 1/2 tsp cinnamon
- 1 tbsp sugar
- 2 eggs
- 1/2 cup milk
- 1/2 cup flour
- 1/2 tsp salt
- 2 tbsp butter
- powdered sugar

TOOLS

- ovenproof sauté pan
- whisk
- wooden spoon
- knife
- bowl

DIRECTIONS

1. Preheat oven to 400 degrees.
2. Butter a 10-inch ovenproof fry pan. In another fry pan over medium heat, melt 2 T butter and add one apple peeled, cored and sliced into 1/2 inch thick slices, 1/2 tsp cinnamon, 1 T sugar and sauté, stirring occasionally, until apples begin to soften and brown, 5-6 minutes.
3. Set aside. In a bowl, beat 2 eggs at room temperature with a whisk and add 1/2 cup milk. Beat mixture until blended. Sift 1/2 cup flour and 1/2 tsp salt into egg mixture and beat until just blended.
4. Melt 2 T butter and add to flour-egg mixture and beat until smooth. Pour batter into prepared pan and arrange apples evenly over batter.
5. Bake until pancake is browned and puffed up, 25-30 minutes. Dust with powdered sugar and serve immediately.