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December's Tasty Recipe List

The theme for December is winter. The following recipe is provided for you to have a filling breakfast to start your day before your winter outside activities. Visit www.take-it-outside.org for event listings, outdoor activities describing seasonal & natural events, a new recommended reading list each month, and much more!

German Pancakes (or Dutch Babies*)

3 large eggs
1/2 teaspoon fine salt
3 tablespoons sugar
1 cup milk, warmed
1 teaspoon vanilla extract
2 tablespoons unsalted butter, melted
1 cup unbleached all-purpose flour
2 teaspoons vegetable shortening
Confectioners' sugar

Serving suggestion: Maple syrup
Preheat the oven to 425 degrees F.

In a medium bowl, whisk together the eggs, salt, sugar, milk, vanilla, and butter. Whisk in the flour to make a smooth batter. Set aside.

Heat a well-seasoned 10-inch cast-iron skillet in the oven for 10 minutes. Remove and brush the inside with the shortening. Pour in the batter and bake for 15 minutes.

Lower the oven to 350 degrees F. and continue baking until puffed and golden brown, about 13 to 15 minutes more. Run a knife around the edge of the skillet. Sift the confectioners' sugar over the pancake. Serve immediately in the skillet with maple syrup, marinated berries, or glazed apples. I often use the canned apple pie mix in a hurry.

**If you are using a skillet less than 10", then it is called a Dutch Baby.*