

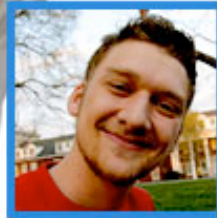
# Penny's Dutch Baby Pancakes



Prepare Time: 35 minutes Serves: 3-4 Preheat: 425



## Being Bakers



### Equipment

Blender  
(Or beater and large bowl)  
Pan 3 quart  
Timer

Serve this "baby" for breakfast and you'll be the chef everyone is hugging!

1. Preheat oven to 425. Place butter into center of pan and put into oven to let butter melt.
2. Put eggs in blender and whirl for 1 minute.
3. While the whirling is going on, gradually add milk and then flour.

4. Beat for another 30 seconds.
5. Pull pan out of oven and swish the butter around if it is not melted.
6. Pour mix into center of pan and bake for 20 minutes or till "puffy and set."
7. Cut lemon into slices.

Eat your heaven in a pan by slicing it into pieces. Squeeze a lemon over your piece and sprinkle powdered sugar on top! Oh yeah. Thanks mom!

### Ingredients

|                |           |
|----------------|-----------|
| Butter         | 2/3 stick |
| Eggs           | 4         |
| Lemon          | 1         |
| Milk           | 1 cup     |
| Flour          | 1 cup     |
| Powdered sugar |           |