

## **Dutch Baby Pancake**

From The Larissa Monologues at [larissamarks.com](http://larissamarks.com)

2 eggs

1/2 cup milk

1 teaspoon vanilla

1/2 cup all-purpose flour, sifted

1 pinch salt

2 tablespoons butter

2 tablespoons confectioner's sugar

Place a 10 or 12-inch cast iron skillet in oven, and heat to 475 degrees.

In a medium bowl, beat eggs with a whisk. Add milk and vanilla, and whisk. Gradually whisk in flour and salt.

Remove skillet from oven, and reduce heat to 425 degrees. Melt butter in hot skillet so that inside of pan is completely coated with butter. Pour batter into the skillet, and return to oven.

Bake until puffed and lightly browned, about 12 minutes. Remove from oven and sprinkle with powdered sugar.