

BRIAN'S DUTCH BABY PANCAKE

For years on our annual family ski trips, all the adults have shared the cooking chores as the next generation did their part to devour everything in sight. But as time has marched on, the day has finally come when that generation has stepped up to the stove.

My young cousin Brian—who has always been an enthusiastic eater—has perfected this no fuss Dutch Baby Pancake recipe. I admire his practicality of messing up only one pan by just placing all the ingredients directly into the baking dish and mixing it all together. His philosophy—why dirty an extra bowl if you don't have to?

He's also adaptive. We were staying at a rental house and the closest thing to a baking dish was an old style roasting pan. Now, I don't know if it was the oval shape or what, but the pancake did rise in a most unusual pattern. We all agreed it resembled the Rocky Mountains that surrounded us and it was meant to be. It certainly didn't affect the flavor—the dish was delicious and gone within minutes.



INGREDIENTS (serves 4)

4 tablespoons butter, melted

6 eggs

1 cup milk

1 teaspoon vanilla

1 cup flour

1 dash salt

zest of one lemon

Confectioners sugar (for garnish)

Lemon juice (for garnish)

Maple syrup (for garnish)

PREPARATION

Preheat oven to 400 degrees. Using a 9 x 12" baking dish, place the butter in the pan and melt it in the oven. This is not only a critical ingredient, but it will also serve as a way to grease your pan too. Once melted, remove from oven and allow to cool for a few minutes. Add a small amount of milk and stir to make sure butter has cooled down. Add the remaining milk, eggs and vanilla and combine.

Add flour, salt and lemon zest. Mix until all ingredients are combined and there are no lumps.

Bake for 25 to 30 minutes until it's fluffy and edges are golden brown and curling over.

To serve, cut into pieces and sprinkle with confectioners sugar, a few drops of lemon juice, and as much maple syrup as desired.