

Cooking Club Class: Dutch Baby and Crepes!
Saturday, Jan 15, 10:00 AM MT
Zoom link: <https://bit.ly/33tE6zM>
Passcode: 059554

Dutch Baby

A Dutch baby is a puffed pancake you bake in an ovenproof skillet (I love cast iron) — and how much milk, flour and eggs you'll need depends on the size of your skillet. This is perfect for an 8-inch skillet, but if yours is 9 or 10 inches, increase your measurements to 3 eggs, 3/4 cup flour and 3/4 cup milk.

If you like, you can sauté some apples, bananas or other fruit in a bit of butter and pour the batter overtop, but the pancake won't puff as dramatically. For a cheesy Dutch baby, grate lots of Parmesan, extra old Gouda or other hard, flavourful cheese overtop as soon as it comes out of the oven, and put it back in for a few more minutes to let the cheese melt. If you're young, make sure you have an adult around to help you handle the hot pan, and remember that it's hot once you take it out at the end - I always keep an oven mitt on the handle so I don't forget!

2 large eggs
1/2 cup all-purpose flour
1/2 cup milk
pinch salt
a drizzle of oil and a chunk of butter

berries, icing sugar, maple syrup and/or whipped cream, for serving
icing sugar, for dusting

Preheat the oven to 450°F. In a medium bowl, whisk together the eggs, flour, milk and salt; don't worry about getting all the lumps out.

Set an 8-inch ovenproof skillet over medium-high heat and add the oil and butter. When the butter is foamy and the pan is hot, pour the batter in and slide it into the oven.

Bake for 15 minutes, or until the pancake is puffed and golden. Fill it with berries or sautéed fruit, or serve it with butter and syrup. Serves 4.

Crêpes

2/3 cup milk
1 large egg
1 Tbsp melted butter or canola oil

1/2 cup all-purpose flour
1 tsp sugar (optional)
pinch salt

To make the crêpe batter, combine the milk, egg, butter or oil, flour, sugar (if you're using it) and salt in a blender and pulse until smooth, scraping down the sides once or twice. Let the batter sit for 20-30 minutes - it should have the consistency of heavy cream.

To make the crêpes, set a smallish skillet (well-seasoned cast iron is ideal, and maintains an even heat) over medium-high heat and drizzle with oil or spray with nonstick spray. Consider the first a practice; pour a few tablespoons' worth of batter into the pan and quickly swirl it to coat the bottom - cook until the edge starts to curl from the pan and it's golden on the bottom.

Slide a thin spatula under the edge and flip; cook for another minute, until golden on the other side. Repeat with the remaining batter. (Crêpes can be made ahead, covered and refrigerated for up to a day, or frozen.) Makes about 1 dozen crêpes.