



Baked Dutch Baby

Recipe and photo from Traeger.



Ingredients

4 eggs plus 1 egg yolk
3/4 cup flour
3/4 cup milk
1 1/2 TBSP Sugar
1/8 tsp nutmeg
1/2 tsp vanilla
4 Tbsp unsalted butter
Syrup, preserves, fresh fruits, confectioner's sugar or cinnamon sugar

Directions

When ready to cook, start the [Traeger](#) grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Place a 10-inch Dutch oven into the Traeger and set the temperature to High and preheat, lid closed, for 10 to 15 minutes.

In a food processor or a regular bowl and a hand whisk, combine flour, eggs, milk, sugar, nutmeg, and vanilla. Blend until smooth.

Place butter in the heated Dutch oven to melt. As soon as the butter has melted (watch it so it does not burn), add the batter to the pan.

Bake on the Traeger for 20 minutes or until the pancake is puffed and golden.

Lower grill temperature to 300 degrees F and bake for 5 minutes longer. Remove pancake from grill, cut into wedges.

Top with syrup, preserves, fresh fruit, powdered sugar or cinnamon sugar and serve immediately.

Enjoy!

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