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Dutch Baby Apple Pancake

Serves 6

Ingredients:

6 eggs
1 cup milk
1 teaspoon vanilla extract
1 cup flour
1 teaspoon Kosher salt
2 large, or 3 medium apples, (about 2 cups sliced)
1 tablespoon fresh lemon juice
1/2 cup (1 stick) butter
1/2 teaspoon cinnamon
1/4 cup brown sugar
Powdered sugar for dusting

Directions:

1. Preheat the oven to 400°F.
2. Prepare the batter by whisking the eggs, followed by adding 1/2 cup milk, whisking, then adding the remainder. Add the vanilla extract. Whisk in the flour and salt in 2-3 portions and set aside.
3. Prepare the apples by coring, peeling, and thinly slicing the apples. Toss the sliced apples with lemon juice to prevent browning and to add some brightness to their flavor.
4. Heat a 9- or 10-inch cast iron skillet, (or any stovetop and oven-safe pan), over medium high heat. Melt the butter, add the cinnamon and sliced apples. Cook and gently sauté the apples until just tender, but still intact. Add the brown sugar and continue stirring until the sugar is dissolved.
5. Spoon two-thirds of the pan juices from the skillet to a small bowl. While stirring, transfer the juices into the batter.
6. Add the batter to the hot skillet with apples. Place in the preheated oven. Bake for 18-24 minutes. When done, the pancake will be puffed, the edges browned, and the center set. (The pancake will deflate shortly after removing from the oven – that's ok; it's supposed to do that!)
7. Sprinkle the top with powdered sugar, cut into wedges and serve directly from the cast iron skillet.