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Dawley Farm Village  
at the Roundabout  
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## Savory Dutch Baby with Bacon and Caramelized Onions

Serves 4

This dish is a real crowd pleaser, mostly due to the high impact, wow-factor of the puffy, airy pancake. The savory toppings complement the egg-forward pancake for a delicious and filling breakfast. It's a nice, new twist on a classic!

### ***Filling Ingredients:***

3 slices bacon, cooked and sliced  
1 tablespoon butter  
1/2 medium, sweet onion, sliced pole-to-pole and caramelized  
1/4 cup extra finely shredded parmesan cheese, plus a few more shredded tablespoons for garnish  
handful of arugula, washed

### ***Pancake Ingredients:***

4 eggs, room temperature  
1 cup whole milk, room temperature  
3/4 cup all purpose flour  
1/4 teaspoon salt  
a few grinds of black pepper  
3 tablespoons butter

### ***Directions:***

1. On the stovetop, in a 10-inch cast iron skillet, cook the bacon until crispy, then set aside to cool on a paper towel-lined plate. Once the bacon has cooled, slice or tear into bite-sized pieces.
2. In the same skillet, remove all but 1 tablespoon of the bacon grease. Add the 1 tablespoon of butter. Cook the onion until caramelized and golden brown. Use low-and-slow heat to allow the onion to caramelize and not simply brown.
3. Preheat the oven to 450° F. Wipe out the cast iron skillet and allow to warm further in the preheated oven until very hot, about 10 minutes.
4. Meanwhile, prepare the pancake batter. In a blender or food processor, mix the eggs, milk, flour, and salt together until the batter is smooth and free of any lumps.
5. Once the oven and pan have preheated, quickly melt the 3 tablespoons of butter inside the hot pan swirling to evenly coat the bottom and sides. Immediately pour the batter into the hot skillet. Quickly add the 1/4 cup of parmesan cheese to the center of the batter. Bake for 13-15 minutes or until the pancake is puffed and the edges are nicely golden brown.
6. Top the pancake with the cooked bacon, caramelized onions, a handful of fresh arugula, and additional finely shredded parmesan cheese. Enjoy immediately while hot!