



## Peaches & Cream Dutch Baby

with Toasted Almonds & Apricot Syrup



40-50min



2 Servings

Sweet, custardy, and light as air, the Dutch baby is having a moment. For this peaches and cream brunch come true, we caramelize the fresh fruit in brown sugar, pour on a classic pancake batter, and then bake the Dutch baby to golden brown perfection. An easy apricot syrup with whipped mascarpone, toasted almonds, and powdered sugar top it off! (2-p plan serves 4; 4-p plan serves 8)



## What we send

- 1 oz sliced almonds <sup>15</sup>
- 5 oz all-purpose flour <sup>1</sup>
- 2 oz dark brown sugar
- 8 oz milk <sup>7</sup>
- 2 peaches
- 2 (½ oz) apricot preserves
- 3 oz mascarpone <sup>7</sup>
- 1 oz sour cream <sup>7</sup>
- 2½ oz confectioners' sugar

## What you need

- 3 large eggs <sup>3</sup>
- vanilla extract
- kosher salt
- 4 Tbsp butter <sup>7</sup>

## Tools

- medium 10" ovenproof skillet (preferably cast-iron)

## Allergens

Wheat (1), Egg (3), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 500kcal, Fat 32g, Carbs 44g, Protein 12g



### 1. Toast almonds

Preheat oven to 425°F with a rack in the center. Add **almonds** to a medium (10") ovenproof skillet (preferably cast-iron). Bake on center oven rack until light golden brown and fragrant, 5-7 minutes (watch closely as ovens vary). Transfer to a plate; wipe out skillet and reserve for step 3.



### 4. Bake Dutch baby

Return same skillet to medium-high heat, add **2 tablespoons butter** and tilt to coat bottom and sides; remove from heat. Mound **peaches and juices** in center of skillet, then pour **batter** all around peaches (it's okay if some gets on the peaches). Transfer to center oven rack and bake until **Dutch baby** is just set in center but still custardy, 16-18 minutes.



### 2. Make batter

In a medium bowl, whisk to combine **½ cup flour**, **2 tablespoons brown sugar**, **3 large eggs**, **1 teaspoon vanilla**, and **½ teaspoon salt**. Whisk in **¾ cup milk** until smooth. Set **batter** aside until step 5.



### 5. Make syrup & cream

In a small bowl, whisk together **apricot preserves** with **2 teaspoons water** until smooth. Add 1 additional teaspoon water, if needed, to create a syrup consistency.

In a medium bowl, whisk together **mascarpone**, **sour cream**, **2 tablespoons confectioners' sugar**, **1 teaspoon milk**, and **a pinch of salt** until smooth.



### 3. Prep peaches

Halve **peaches**; discard pits. Slice into ½-inch pieces.

Melt **2 tablespoons butter** in reserved skillet over medium heat. Add peaches and **2 tablespoons brown sugar**. Cook, stirring, until peaches are softened and coated with melted sugar, about 3 minutes. Transfer peaches and juices to a bowl. Wipe out skillet.



### 6. Finish & serve

Drizzle **apricot syrup** over **Dutch baby** and dollop with **whipped mascarpone**. Sprinkle **confectioners' sugar** and **toasted almonds** over top. Enjoy!