



## Pumpkin Pie Dutch Baby

with Pumpkin Butter & Maple Mascarpone



40-50min



2 Servings

Even a treat as classic as pumpkin pie can be reinvented—if you do it right. This Dutch baby brings together everything we love about the easy-to-bake pancake with our favorite autumnal flavors. Can you ever have too many toppings? Not when they include maple-flavored mascarpone, toasted pecans, a drizzle of maple syrup, and a smear of homemade pumpkin butter. (2p-plan serves 4; 4p-plan serves 8—nutrition reflects 1 slice)



## What we send

- 1 oz pecans <sup>3</sup>
- 5 oz all-purpose flour <sup>4</sup>
- 15 oz can pumpkin purée
- 5 oz dark brown sugar
- 8 oz milk <sup>2</sup>
- ¼ oz warm spice blend
- 3 oz mascarpone <sup>2</sup>
- 2 (1 oz) maple syrup
- 1 orange

## What you need

- 2 large eggs <sup>1</sup>
- vanilla extract
- kosher salt
- butter <sup>2</sup>

## Tools

- medium (10-inch) ovenproof skillet (preferably cast-iron)
- medium skillet
- microplane or grater

## Cooking tip

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## Allergens

Egg (1), Milk (2), Tree Nuts (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 480kcal, Fat 26g, Carbs 57g, Protein 9g



### 1. Toast nuts

Preheat oven to 425°F with a rack in the center.

Add **pecans** 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 4.



### 4. Bake Dutch baby

Meanwhile, return medium ovenproof skillet to medium-high heat; add **2 tablespoons butter** and tilt to coat bottom and sides. Remove from heat and pour in **batter**.

Bake on center oven rack until Dutch baby is just set in center but still custardy, 16-18 minutes.



### 2. Make Dutch baby batter

In a medium bowl, whisk to combine **½ cup flour**, **¼ cup pumpkin**, **3 tablespoons brown sugar**, **2 large eggs**, **1 teaspoon vanilla**, and **½ teaspoon salt** until smooth. Whisk in **¾ cup milk** until smooth. Set aside until step 4.



### 5. Prep toppings

In a small bowl, mix together **mascarpone**, **1 tablespoon maple syrup**, and a **pinch of salt**.

Coarsely chop **pecans**.

Zest **half of the orange**. Stir into **pumpkin butter**.



### 3. Make pumpkin butter

In a second medium skillet, combine **remaining pumpkin**, **½ cup brown sugar**, **1 teaspoon warm spice**, and **½ teaspoon salt**. Cook over medium to medium-low heat (adjust heat if it bubbles too vigorously), stirring frequently and spreading out mixture into an even layer as it reduces. Cook until very thick and caramelized, 30-35 minutes.



### 6. Serve

Serve **pumpkin pie Dutch baby** topped with **maple mascarpone**, **pumpkin butter**, **pecans**, a **sprinkle of warm spice**, and **drizzled with remaining maple syrup**, if desired. Enjoy!