

# DINNERLY



## Cinnamon Apple Dutch Baby with Toasted Walnuts



30-40min



2 Servings

We might not be Dutch, and we might not be a baby, but we know a good Dutch baby when we see one. This super simple oven-baked pancake is full of not-so-simple flavor. Tender apples spiced with cinnamon are a dream on their own, but toasted walnuts and a dusting of powdered sugar pushes this sweet treat over the edge. We've got you covered! (2-p plan serves 4; 4-p plan serves 8)

## WHAT WE SEND

- 1 oz walnuts <sup>3</sup>
- 2 Granny Smith apples
- 2 oz dark brown sugar
- ¼ oz ground cinnamon
- 5 oz all-purpose flour <sup>4</sup>
- 8 oz milk <sup>1</sup>
- 2½ oz confectioners' sugar

## WHAT YOU NEED

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

## TOOLS

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

## ALLERGENS

Milk (1), Egg (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 430kcal, Fat 19g, Carbs 57g, Protein 10g



### 1. Toast walnuts

Preheat oven to 500°F with a rack in the center.

Add **walnuts** to a medium (10-inch) 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; let cool and coarsely chop. Wipe out skillet.



### 2. Roast apples

Quarter **apples**; discard cores. Cut into ¼-inch thick wedges.

In same skillet, melt **3 tablespoons butter** over medium-high heat, swirling occasionally, until light golden-brown, 2–3 minutes. Off heat, add **apples**, **2 tablespoons brown sugar**, and **¼ teaspoon cinnamon**; stir to coat. Spread into an even layer; bake on center oven rack until softened, 5–7 minutes.



### 3. Mix batter

Meanwhile, in a medium bowl, whisk to combine **½ cup flour**, **2 tablespoons brown sugar**, and **½ teaspoon salt**.

In a second medium bowl, whisk to combine **3 large eggs**, **¾ cup milk**, and **1 teaspoon vanilla** until frothy. Whisk ⅓ of the milk mixture into flour mixture until no lumps remain. Whisk in remaining milk mixture until smooth.



### 4. Bake & serve

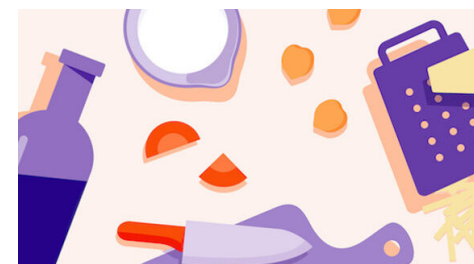
Pour **batter** over **apples** and transfer skillet to center oven rack. Reduce oven temperature to 425°F and bake until lightly browned around edges and puffed, 10–13 minutes.

Serve **cinnamon apple Dutch baby** dusted with **confectioners' sugar** and sprinkled with **walnuts**. Enjoy!



### 5. ...

What were you expecting, more steps?



### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!