

MARLEY SPOON



Caramel Apple Dutch Baby

with Pecans & Powdered Sugar

 40-50min  2 Servings

Who doesn't love a stack of pancakes?! If flapjacks call your name in the morning, we have just the thing for you—a Dutch baby! Fluffy and sweet like a pancake, but without the flipping and stovetop fuss. A simple batter is poured around apples in an ovenproof skillet, and like magic, it puffs up into a light and fluffy cake in the oven. A drizzle of homemade cinnamon-apple syrup on top is the perfect sweet finishing touch.

What we send

- 1 oz pecans ³
- 5½ oz apple juice
- 2 oz dark brown sugar
- ¼ oz ground cinnamon
- 5 oz all-purpose flour ⁴
- 8 oz milk ¹
- 2 Granny Smith apples
- 2½ oz confectioners' sugar

What you need

- 6 Tbsp butter ¹
- kosher salt
- 3 large eggs ²
- vanilla extract

Tools

- rimmed baking sheet
- medium ovenproof skillet

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 540kcal, Fat 28g, Carbs 63g, Protein 10g



1. Toast pecans

Preheat oven to 425°F with a rack in the center. Transfer **pecans** to a rimmed baking sheet. Bake on center oven rack until nuts are golden and fragrant, about 10 minutes (watch closely as ovens vary).



2. Make apple syrup

In a medium ovenproof skillet, combine **apple juice, 2 tablespoons butter, 1 tablespoon brown sugar, ½ teaspoon cinnamon, and ¼ teaspoon salt**; bring to a boil over medium-high heat. Reduce heat and simmer gently, whisking occasionally, until thick and syrupy, about 12 minutes. Transfer to a small heatproof bowl. Wipe out skillet and reserve for step 4.



3. Make batter

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



4. Prep apples

Peel **apples**, remove and discard cores, and cut into ¼-inch thick slices. Melt **2 tablespoons butter** in reserved skillet over medium heat. Add apples; sprinkle with **2 tablespoons brown sugar** and **¼ teaspoon cinnamon**. Cook, stirring often, until apples are softened and coated, about 4 minutes. Coarsely chop **toasted pecans**.



5. 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 **apples** in center of skillet, then pour **batter** all around apples (it's okay if some gets over the apples). Sprinkle with **half of the chopped pecans**. Transfer to center oven rack and bake until Dutch baby is just set in center but still custardy, 16-18 minutes.



6. Finish & serve

Serve **Dutch baby** immediately, sprinkled with **confectioners' sugar** and **remaining chopped pecans**. Whisk **apple syrup**, if separated, and drizzle over top. Enjoy!