

DINNERLY



Brown Butter Peach Dutch Baby with Toasted Almonds



30-40min



2 Servings

You don't have to be an experienced parent to raise this Dutch baby. A super easy yet impressive looking breakfast, this oven-baked pancake is fluffy on the outside, custardy on the inside. Add roasted buttery peaches, toasted almonds, a sprinkle of powdered sugar, and a squeeze of lemon for a breakfast that feels like dessert. We've got you covered! (2-p plan serves 4; 4-p plan serves 8)

WHAT WE SEND

- 1 oz sliced almonds ¹⁵
- 2 peaches
- 5 oz granulated sugar
- 1 lemon
- 5 oz all-purpose flour ¹
- 8 oz milk ⁷
- 2½ oz confectioners' sugar

WHAT YOU NEED

- 3 Tbsp butter ⁷
- ½ tsp kosher salt
- 3 large eggs ³
- 1 tsp vanilla extract

TOOLS

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

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

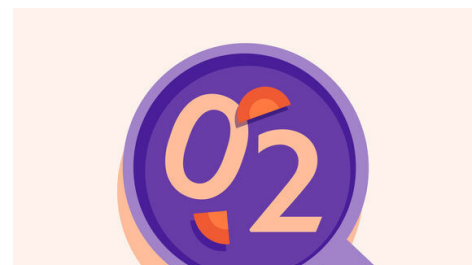
Calories 410kcal, Fat 17g, Carbs 53g, Protein 11g



1. Toast almonds

Preheat oven to 450°F with a rack in the lower third.

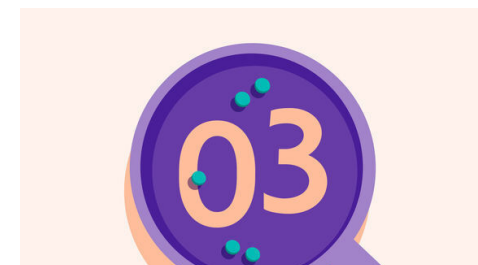
Add **almonds** to a medium (10") ovenproof skillet (preferably cast-iron). Bake on lower oven rack until light golden-brown and fragrant, 5–7 minutes (watch closely as ovens vary). Transfer to a plate; wipe out skillet.



2. Roast peaches

Halve **peaches**; discard pits. Cut each half into ½-inch slices.

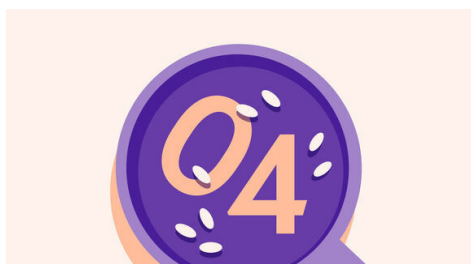
In same skillet, melt **3 tablespoons butter** over medium-high heat, swirling occasionally, until light golden-brown, 2–3 minutes. Off heat, add peaches and stir to coat; spread into a single layer. Sprinkle with **2 tablespoons granulated sugar**. Bake on lower oven rack until softened, 5–7 minutes.



3. Mix batter

While **peaches** bake, grate **half of the lemon zest** into a medium bowl. Add **½ cup flour**, **2 tablespoons granulated sugar**, and **½ teaspoon salt**; whisk to combine.

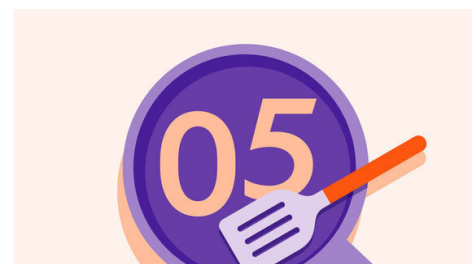
In a second medium bowl, whisk together **3 large eggs**, **¾ cup milk**, and **1 teaspoon vanilla** until frothy. Whisk ⅓ of the milk mixture into flour mixture until no lumps remain. Whisk in remaining milk mixture until smooth.



4. Bake Dutch baby

Push **cooked peaches** toward center of skillet, leaving a 1-inch border of empty space around edges. Pour **batter** all over top.

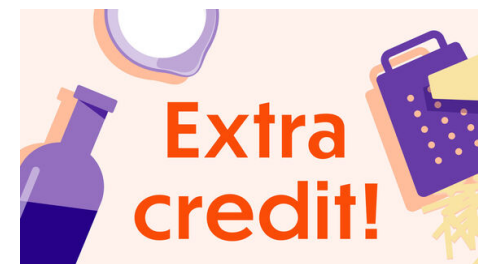
Bake on lower oven rack until just set in center but still custardy, 15–18 minutes.



5. Finish & serve

Cut **lemon** into wedges. Sprinkle **Dutch baby** with **almonds**.

Serve **brown butter peach Dutch baby** dusted with **confectioners' sugar** and with **lemon wedges** alongside. Enjoy!



6. All the toppings!

Add your favorite pancake toppings like maple syrup, honey, whipped cream, or a pat of butter.