

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

WHAT YOU NEED

- butter ¹
- kosher salt
- 3 large eggs ²
- 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

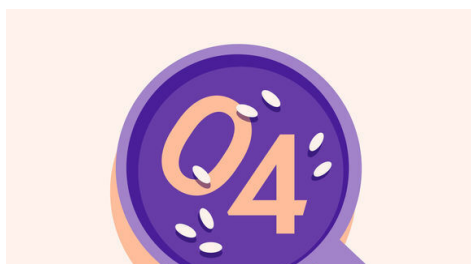
Calories 430kcal, Fat 19g, Carbs 57g, Protein 10g



1. Toast walnuts

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

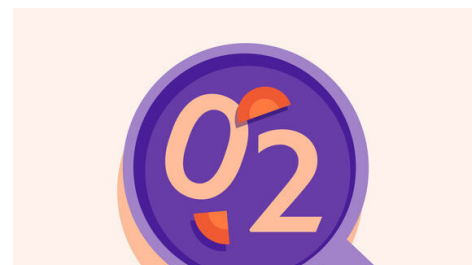
Add **walnuts** to a medium (10-inch) ovenproof skillet (preferably cast-iron). Bake on center oven rack until light golden-brown and fragrant, 5–7 minutes (watch closely as ovens vary). Transfer to a plate; let cool and coarsely chop. Wipe out skillet.



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!



2. Roast apples

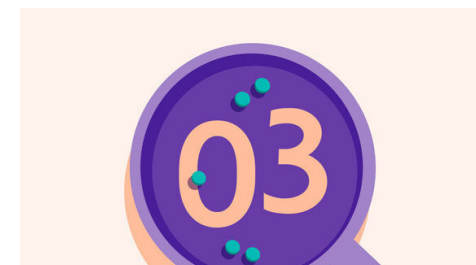
Quarter **apples**; discard cores. Cut into ¼-inch thick wedges.

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.



5. ...

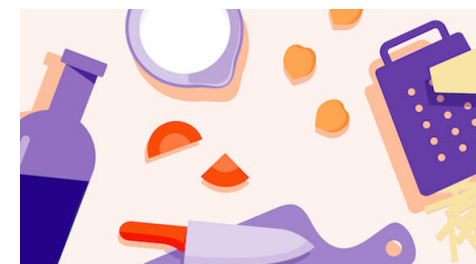
What were you expecting, more steps?



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.



6. ...

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