

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 ³
- 2 peaches
- 5 oz granulated sugar
- 1 lemon
- 5 oz all-purpose flour ⁴
- 8 oz milk ¹
- 2½ oz confectioners' sugar

WHAT YOU NEED

- 3 Tbsp butter ¹
- ½ tsp kosher salt
- 3 large eggs ²
- 1 tsp vanilla extract

TOOLS

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

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 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.



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.



2. Roast peaches

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

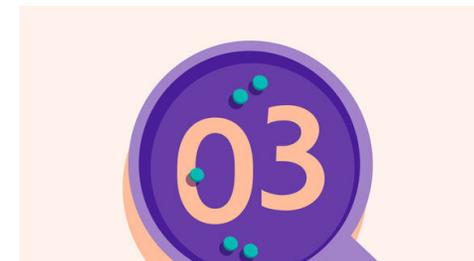
In same skillet, melt **3 tablespoons butter** over medium-high heat, swirling occasionally, until light golden-brown, 2–3 minutes. Off heat, add peaches and stir to coat; spread into a single layer. Sprinkle with **2 tablespoons granulated sugar**. Bake on lower oven rack until softened, 5–7 minutes.



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!



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.



6. All the toppings!

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