

# Dutch Baby

with Strawberry Fruit Spread



## Hero Product



Available for purchase at  
Walmart & Amazon.com

PREP : 5 MIN

COOK: 10 MIN

TOTAL: 15 MIN



Egg



Whole Milk



Vanilla Extract



Flour



Unsalted Butter



Strawberry Fruit Spread



Strawberries

## LET'S GET STARTED

This large, fluffy pancake is excellent for breakfast, brunch, lunch and dessert any time of year. And it comes together in about fifteen minutes!

## TOOLS

- Mini Dutch Oven
- Mixing Bowl

## INGREDIENTS

Serves 1 person

- Egg 1
- Whole Milk 1/4 cup + 2 tbsp
- Vanilla Extract 1/2 tsp
- AP Flour 1/4 cup
- Unsalted Butter 1 tsp
- Fresh Strawberries, sliced 1/4 cup
- La Vieja Fabrica 1 tbsp

Strawberry Fruit Spread

## LET'S GET SOCIAL



La Vieja Fabrica  
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## 1 PREHEAT OVEN

Preheat oven to 475 degrees and adjust rack to middle position. Place mini dutch oven in oven while preheating.



## 4 BAKE

Pour your batter into the dutch oven and carefully return back to oven for 10 minutes or until dutch baby has puffed and top is golden brown.



## 2 BATTER

In a small mixing bowl, whisk together your egg, milk and vanilla. Add flour and continue to whisk until fully incorporated—about another 2 minutes. Batter should be light and fluffy.



## 5 SERVE & ENJOY

Allow to cool for 2-3 minutes and add strawberries, fruit spread and powdered sugar. Eat warm!



## 3 PREPARE SKILLET

Remove the heated dutch oven from the oven. Add 1 tsp of of butter and carefully swirl butter around the bottom and sides until fully melted.