## Apple Bacon Cheddar Dutch Baby A delicious, light and flavorful breakfast treat.

Servings: 4 - 6
1 apple, peeled, cored and sliced very thin

1 1/2 tablespoons fresh lemon juice

6 tablespoons unsalted butter, 3 of which are melted

3/4 cup bread flour

1/4 cup yellow commeal

1 cup whole milk, room temperature

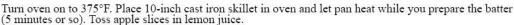
1/2 teaspoon kosher salt

5 large eggs, room temperature

8 strips cooked bacon, crumbled

1 cup extra sharp Cheddar Cheese, grated

powdered sugar, for garnish



In a blender or food processor, add the 3 tablespoons of melted butter, flour, commeal, milk, salt, and eggs. Mix for 30-45 seconds until a smooth batter has formed. Transfer from blender or food processor to a large bowl. Add bacon and cheese and stir.

Remove skillet from oven and add the remaining 3 tablespoons of butter, and let melt. Arrange apple slices in a single layer in skillet. Pour batter over top.

Bake in oven until puffy and golden, about 25 minutes. Top with powdered sugar before serving.



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