



## 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 cornmeal
- 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



Turn oven on to 375°F. Place 10-inch cast iron skillet in oven and let pan heat while you prepare the batter (5 minutes or so). Toss apple slices in lemon juice.

In a blender or food processor, add the 3 tablespoons of melted butter, flour, cornmeal, 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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