



RICOTTA DUTCH BABY PANCAKE

 25 minutes

Meal Difficulty

 Serves 4-6



COOKING DIRECTIONS

- 1 Preheat oven to 450°F. Place two No. 6 Skillets on a baking sheet and transfer to preheated oven for at least 10 minutes.
- 2 In a small bowl, stir together strawberries, lemon juice and 1 tablespoon sugar. Reserve.
- 3 Combine milk, ricotta, eggs, lemon zest, vanilla, sea salt, flour, and remaining 1 tablespoon sugar in the pitcher of a blender. Blend until smooth, about 15-20 seconds. Keep batter at room temperature.
- 4 Remove skillets from the oven and add 1 tablespoon butter to each. Return to the oven for 2 minutes until butter is melted and coats the inside.
- 5 Remove skillets from the oven and pour half the batter into each skillet. Immediately return to the oven and bake until puffy and golden brown, 20 minutes.
Important: Keep the oven door closed during baking! Opening the door will prevent the pancake from rising.
- 6 Remove pancakes from the oven. Spoon macerated strawberries over the top and dust with confectioners' sugar. Serve immediately.

INGREDIENTS

1 c sliced strawberries
1 tbsp lemon juice
2 tbsp sugar, divided
1/3 whole milk
1/3 c ricotta
3 eggs
1/4 tsp lemon zest
1/2 tsp vanilla extract
1/4 tsp fine sea salt
2/3 cup all-purpose flour
2 tbsp unsalted butter, divided
confectioner's sugar, for dusting