

DUTCH BABY WITH STRAWBERRY PRESERVES



TIME TO PREPARE

10 Minutes



BAKING TIME

12 – 15 Min



SERVES

4



Ingredients

- 4 eggs
- 2/3 cup all-purpose flour
- 2/3 cup milk
- 1/4 tsp salt
- 1 tsp [Neilson-Massey Vanilla extract or paste](#)
- 3 tbsp butter

Strawberry Filling:

- [1 jar Mrs. Bridges Strawberry Preserves with Champagne](#)
- Whipped Cream,

Steps to Make

1. Preheat oven to 450 F.
2. *Dutch Baby*: Whisk flour and eggs together in a large bowl. Whisk in the milk and salt; set aside.
3. Melt the butter in a 10-inch oven-safe pan (cast iron is best - the pan cannot be non-stick) over medium heat, swirling so it coats the entire bottom and up the sides of the pan.
4. Pour the egg mixture into the melted butter and transfer the pan to the oven. Bake 12 - 15 minutes or until the mixture puffs up and browns across the top.
5. Meanwhile, while Dutch Baby bakes, spoon Mrs. Bridges Strawberry Preserves into a small saucepan. Heat over medium-low heat until warm, about 5 minutes. Serve with a slice of Dutch baby and a dollop of whipped cream or prepare your fresh strawberries as listed below.

To Prepare Fresh Strawberries: Combine 6 cups sliced strawberries, ¼ cup sugar or maple syrup and 1 tsp vanilla. Stir gently to combine and let macerate for 30 minutes for juices to develop.