

PEACH DUTCH STYLE PANCAKE POOF

Chefsville Kids

COOKEE'S TOOL KIT

10 inch cast iron or oven-safe skillet
Cutting Board
Chef's Knife or Paring Knife
Small bowl
Wooden spoon
Whisk
Measuring cups and spoons
Spatula
Strainer
Adult Supervision



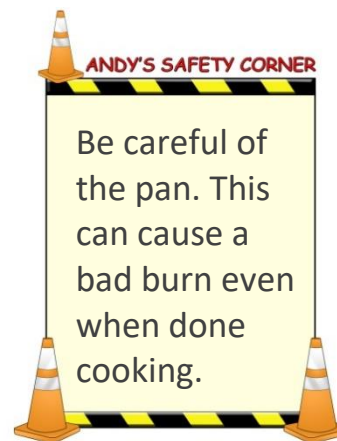
Ingredients

1 ripe peach
1 Tbsp brown sugar
4 eggs, large
1/2 cups all-purpose flour
2 Tbsp sugar

1/2 teaspoon Kosher salt
1 tsp vanilla
1/2 cup milk
2 Tbsp unsalted butter
1 Tbsp powdered sugar

Directions

1. Preheat the oven to 425°F.
2. Slice peach by cutting it in half, remove the pit, and slice into 1/2 inch thick pieces.
3. Using a bowl, add brown sugar and peaches. Stir then set aside.
4. Crack eggs into a large bowl. Whisk until smooth.
5. To the eggs, add the flour, sugar salt, and vanilla. Whisk until smooth. Add the milk and whisk again until smooth.
6. Heat skillet on stove over medium heat. Add butter. Use a fork to move the butter around the skillet to grease it. Spread butter up the sides and around the inside of the pan.
7. Add peaches to the skillet. Cook, stirring occasionally until softened, about 2 minutes.
8. Spread peaches in a single layer. Turn off the heat. Pour batter into skillet.
9. Bake for 10-14 minutes, or until edges puff and the center is dry. Watch how the pancake inflates with air when heated, and after removed from the oven the pancake will deflate while cooling.
10. Add powdered sugar to the strainer. Sprinkle powdered sugar on top of the pancake.



Recipe Suggestion: Swap the peaches for your favorite fruits.

Source: Raddish!

Serves: 4

Time: 15-20 minutes