



Recipe from the Cheyenne Botanic Gardens

Shane's Big Dutch Babies

This is a makes a great breakfast for six. Unlike many breakfasts where you have to baby-sit the toast, eggs and bacon, this recipe is fast to prepare, tasty and allows you to take a shower while breakfast is cooking. It is impressive when it comes out of the oven and kids love it!

Ingredients:

1/3 to 1/2 stick of Butter

6 Eggs

1 1/2 cup each of Milk & Flour

1/4 to 1/2 cup sugar (depending on how sweet you want it)

1 tsp. vanilla

- Pre-heat oven at 350 degrees
- Melt the butter in a 8-10" cast iron skillet (any skillet that can go in the oven will work) on stove top.
- Mix the eggs and milk in blender for 3 minutes
- Then add flour slowly while blending. If it fluffs up too much remove 1/3 of the eggs from the blender and then add back to the blender later.
- Add 1/4 cup sugar, 1 tsp of vanilla.
- Continue to blend for at least another minute.
- Pour into center of cast iron pan into the center of the melted butter.
- Bake for 20 to 30 minutes at 350 degrees or until evenly brown.
- Serve immediately out of oven. Cut like pie wedges with syrup and/or honey, jelly, jam, sweetened fresh fruit or yogurt.

Enjoy it when it first comes out of the oven, as it is gigantic and then appears to shrink a bit.