

Apple Cider Dutch Baby



Ingredients

APPLE CIDER SYRUP

- 4 cups apple cider
- 2 tablespoons unsalted butter
- 1 tablespoon light brown sugar
- 1 teaspoon vanilla extract
- ½ teaspoon ground cinnamon

DUTCH BABY

- 3 large eggs, room temperature
- ¾ cup whole milk, room temperature
- ¾ cup all-purpose flour
- 1 teaspoon vanilla extract
- ¼ teaspoon kosher salt
- 1 teaspoon ground cinnamon, divided

Info

- **Prep:** 20
- **Cook:** 15
- **Serves:** 2-4
- [Source](#)

★★★★★ from 1 votes

○ ○ ○ ○ ○

Rate



- 4 tablespoons unsalted butter, divided
- 1 large Pink Lady apple, peeled, sliced ¼" thick
- 1 tablespoon light brown sugar

Directions

1. Bring cider, butter, brown sugar, vanilla, and cinnamon to a boil over medium-high heat in a large saucepan. Reduce heat and boil gently, whisking occasionally, until thick and syrupy, 30–45 minutes.

DO AHEAD: Syrup can be made 1 week ahead. Let cool; cover and chill. Bring to room temperature before using. Preheat oven to 425°. Whisk eggs, milk, flour, vanilla, salt, and ½ tsp. cinnamon in a medium bowl until smooth. Melt 2 Tbsp. butter in a 10" skillet, preferably cast iron, over medium heat. Add apple and sprinkle with brown sugar and remaining ½ tsp. cinnamon. Cook, tossing often, until apple is coated and softened, about 4 minutes. Transfer to a plate. Wipe out skillet and heat in oven until very hot, 8–10 minutes. Carefully add remaining 2 Tbsp. butter to skillet, tilting to coat bottom and sides. Add apple to center of skillet; pour batter over. Bake until pancake is puffed and golden brown around the edges and center is set but still custardy, 12–15 minutes. Serve drizzled with apple cider syrup.

[breakfast](#), [easy](#), [eggs](#), [butter](#), [apples](#), [cast iron](#), [apple cider vinegar](#), [southern](#), [syrup](#), [baking](#)

From:

<https://wiki.blessyourhe.art/> - **cookbook**

Permanent link:

https://wiki.blessyourhe.art/doku.php?id=recipes:baking:apple_cider_dutch_baby

Last update: **2024/01/07 13:33**

