

# Dutch Apple Baby



One of my great grandmother's favorite recipes

Serves 4

|                        |                                      |                    |
|------------------------|--------------------------------------|--------------------|
| 2T butter, melted      |                                      | 2T powdered sugar  |
| 1/2c all~purpose flour | 1/2t kosher salt                     | 1T butter          |
| 3T sugar               | 1/2c half and half, room temperature | 2c diced apples    |
| 2t apple pie spice     | 2 large eggs, room temperature       | 1T sugar           |
| 1T vanilla extract     |                                      | 1t apple pie spice |

Preheat oven to 375. Place 2T melted butter in 10" cast iron skillet and place in the oven. Place flour, sugar, apple pie spice, vanilla, salt, half and half and eggs in food processor or blender and blend for 30 seconds.

Pour batter into preheated skillet. Bake 30~35 minutes or until edges are puffed and brown.

While pancake is baking, combine apples, sugar and apple pie spice. Saute apples in large skillet in 1T butter.

Remove Apple Baby from oven, top with cooked apples and garnish with powdered sugar. Serve straight out of the skillet.

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