

# Freshly Milled Dutch Baby Pancake

Prep: 15 minutes • Cook: 15 minutes

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*A dramatic, puffed oven-baked pancake made with freshly milled soft white wheat flour—crisp, buttery edges surrounding a custardy, lightly sweet center. Serve immediately with lemon, berries, or maple for a simple yet elegant breakfast.*

## Ingredients

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- 3/4 cup (92 g) freshly milled soft white wheat flour
- 3/4 cup (183 g) milk
- 4 eggs
- 2 tbsp (28 g) sugar
- 1 tsp (5 g) vanilla
- 1/2 tsp (3 g) salt
- 4 tbsp butter (for melting in the dish)

## Instructions

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1. Preheat oven to 425°F. Place the butter in a cast-iron skillet or glass baking dish and set it in the oven to melt while the oven heats.
2. In a bowl (or blender), combine the flour, milk, eggs, sugar, vanilla, and salt. Whisk or blend until smooth. Let the batter rest a few minutes while the oven finishes preheating.
3. Carefully remove the hot pan from the oven. Pour the batter into the pan over the melted butter.
4. Bake 15–20 minutes, until puffed and golden. Do not open the oven during baking.
5. Slice and serve immediately with your favorite toppings.

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**Tags:** Breakfast, Dutch Baby, Pancakes, Whole Wheat, Oven Baked, Family Friendly

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