

Dutch Baby Pancake with Blood Orange Maple Syrup & Cardamom Sugar

Serves: 6

Prep Time: 10 minutes

Cook Time: 20 minutes

Dutch Baby Pancake Ingredients:

1 cup All Purpose Flour

½ teaspoon cardamom

¼ teaspoon kosher salt

1 teaspoon blood orange zest, from 1 blood orange

4 tablespoons unsalted butter, divided

4 eggs

1 cup almond milk

½ teaspoon pure almond extract

10-inch cast iron pan

Dutch Baby Pancake Instructions:

Preheat the oven to 450 degrees F. In a small bowl combine together the flour, cardamom, salt and zest. Melt 2 tablespoons of the butter in a microwave safe bowl. Then add the eggs, milk and almond extract and whisk to combine. Add the flour mixture and whisk until smooth. Add the remaining 2 tablespoons of butter to the cast iron pan and cook over medium high heat until the butter is melted and foamy. Gently add the pancake batter and place on the center rack of the oven. Bake for 18 to 20 minutes, until the Dutch baby is puffy and golden brown. Remove from the oven and gently

transfer to a platter. Dust with the cardamom sugar and serve with the blood orange maple syrup.

Blood Orange Maple Syrup Ingredients:

1 cup maple syrup

1 teaspoon blood orange zest

1/3 cup blood orange juice, from 2 small blood oranges

1 tablespoon dark brown sugar

1 cinnamon stick

Blood Orange Maple Syrup Instructions:

Combine the maple syrup, zest, juice, sugar and cinnamon stick in a small saucepan and place over medium high heat. Bring to a boil and then simmer for 5 minutes until fragrant. Strain the syrup and serve warm with the Dutch baby.

Cardamom Sugar Ingredients:

1/2 cup powdered sugar

1/2 teaspoon cardamom

Cardamom Sugar Instructions:

Sift the sugar and cardamom into a small bowl. Dust over the Dutch baby.