



Chai Spice Apple Dutch Baby

Recipe By KAITLYN BAKER

SERVES: 3-4

CHAI SPICE MIX:

- 1 tsp. ground cardamom
- ¼ tsp. ground clove
- ⅛ tsp. ground black pepper
- 2 tsp. ground cinnamon
- ½ tsp. ground ginger
- ½ tsp. ground fennel seeds

HONEY BUTTER:

- ¼ cup salted butter, *softened*
- ½ tsp. clover honey

DUTCH BABY:

- 2 large gala apples, *thinly sliced*
- 3 eggs
- ½ cup all-purpose flour
- ½ cup skim milk
- ¼ tsp. coarse salt
- 1½ tbsp. white sugar
- ½ tsp. vanilla extract
- ½ tsp. vanilla paste
- 3 tbsp. salted butter
- pomegranate seeds, walnuts, pecans, *for garnish*

DIRECTIONS:

- 1. Preheat oven to 425°F. Combine all the chai spice mix ingredients in a small bowl and set aside. Whisk together the ingredients for the honey butter and chill until you are ready to use.
- 2. Over medium heat, melt butter in an 8" cast iron skillet. Stir in apples and 2 tsp. of the spice mix. Cook until the apples have started to soften.
- 3. While the apples cook, blend eggs, flour, milk, salt, sugar, vanilla paste, vanilla extract, and remaining chai spice mix. Blend until smooth.
- 4. Turn off the stove and pour the batter into your cast iron skillet. Place the cast iron in the oven and cook for 20-25 minutes, until puffed and golden brown.
- 5. Remove from the oven. Sift some powdered sugar over the puffed pancake, and add pomegranate seeds, walnuts, pecans, and chilled honey butter. Serve immediately.

This is a great breakfast or just a fun sweet treat! You can really add any toppings you wish or change things up and create a savory Dutch baby!

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