**Dutch Baby Pancake**

**Ingredients:**

 2 Tablespoons butter or margarine

2 eggs

½ cup all purpose flour

½ cup milk

¼ teaspoon salt

Toppings, if desired

**Directions:**

1. Preheat the oven to 400 degrees.
2. Melt the butter in a microwaveable safe dish at 6 seconds at a time
3. In a 9-inch glass pie plate, brush the melted butter over the bottom and sides of the pie plate
4. In a medium bowl, using an electric mixer or a whisk, beat the eggs.
5. Add in the flour, milk, and salt. Beat until just mixed. Do not over beat.
6. Pour the batter into the pie plate
7. Bake for 25-30 minutes or until puffy and deep golden brown
8. Serve pancake immediately with toppings if desired
9. Enjoy!