

MY TABLE FOR ONE

SCALLION-HERB BUTTERMILK DUTCH BABY

Scallion-Herb Buttermilk Dutch Baby

Prep time: 15 minutes

Cook Time: 15-20 minutes

Servings: 2

3 Room-Temperature Eggs (place eggs in warm water for a few minutes to speed the process)

¾ Cup Buttermilk, Room Temperature (powdered buttermilk shines here)

2 Tablespoons Corn Starch

½ Cup All-Purpose Flour

4 Tablespoons Butter, Divided (Melt and cool 2 tbsp, reserve the other 2)

½ Tsp Salt

Pepper to taste (optional)

2 Tablespoons Chopped Herbs (I used a combination of parsley and chives)

2 Scallions, chopped

Hand-Mixer or Blender

Cast-Iron or Oven-Safe Heavy-Bottomed Skillet

Place the skillet in the oven and preheat at 450 for around 15 minutes.

While the oven heats up chop the herbs and scallions, separating the white and green parts of the scallions.

In a bowl, add the eggs and beat on high until frothy, at least two minutes (alternatively, you can use a blender).

With the blender still running add the buttermilk, then corn starch, flour and the cooled melted butter.

Fold in salt, pepper and chopped herbs.

Remove the skillet out of the oven (CAREFUL, it is very hot!) and swirl the reserved butter in the pan (this step goes *quickly*). The butter should melt, *not* brown. Immediately pour the batter in the skillet and top with all of the white and half of the green scallions, and return to the oven.

Bake for 20 minutes, or until top is golden brown. The batter will puff up considerably, but will deflate once you take it out of the oven.

Remove and top with your favorite savory toppings! This works for breakfast, lunch or dinner.