

# Sourdough Dutch Baby

## Ingredients:

- 1 stick butter
- 8 eggs
- 1/3 c. milk
- 2 c. [sourdough starter](#)
- 1/2 t. salt. *optional*
- 1 T. vanilla, *optional*

## Directions:

Preheat oven to 400.

Put the stick of butter in a 9×13 pan or a 12-inch castiron skillet and place it in the oven to melt while you prepare the puff.

Beat eggs and milk, and salt until smooth and then another minute more. Stir in the starter and vanilla.

Remove pan from the oven and pour the mixture into the melted butter.

Bake for 20-30 minutes, until golden brown.

When you get the puff out of the oven it will be golden and puffed, lovely.

Serve immediately. *If you wait it will deflate.*

Top with molasses, honey, fresh fruit, confectioners sugar or maple syrup. *Maybe even try it with [Blueberry Syrup](#) or one of the homemade fruit pie fillings found [HERE](#).*

*For a special change try making individual servings of dutch puff in oven-safe ramekins. Again this is fun for the company. You can prepare ahead of time and then pop them in the oven as each person wakes.*