



BREAKFAST

APPLE DUTCH BABY PANCAKE

with Sausages and Maple Syrup



HELLO

DUTCH BABY

A baked pancake that's golden, fluffy, and light as a cloud

PREP: 5 MIN | TOTAL: 35 MIN | CALORIES: 760



Gala Apples



Brown Sugar



Milk
(Contains: Milk)



Breakfast Sausages



Maple Syrup



Cinnamon Butter
(Contains: Milk)



Eggs
(Contains: Eggs)



Flour
(Contains: Wheat)



Orange

START STRONG

An ovenproof pan is needed here to cook the Dutch baby. We recommend a cast-iron skillet, but a stainless steel or aluminum pan will also work. Just check that it doesn't have any plastic parts.

BUST OUT

- 2 Medium pans
- Large bowl
- Whisk
- Oil (1 tsp | 2 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

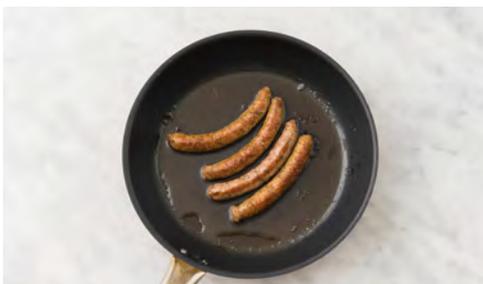
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|----------------------|-----------------|
| • Gala Apples | 2 3 |
| • Cinnamon Butter | 4 TBSP 8 TBSP |
| • Brown Sugar | 1 TBSP 2 TBSP |
| • Eggs | 2 4 |
| • Milk | ½ Cup 1 Cup |
| • Flour | ½ Cup 1 Cup |
| • Breakfast Sausages | 4 oz 8 oz |
| • Orange | 1 2 |
| • Maple Syrup | 1 oz 2 oz |

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1 COOK APPLES

Wash and dry all produce. Preheat oven to 425 degrees. Halve and core **apples**, then cut into ¼-inch-thick slices. Melt half the **cinnamon butter** in a medium ovenproof pan over medium-high heat. Add apples, **brown sugar**, and a pinch of **salt**. Cook, tossing, until apples are slightly softened, 3-5 minutes. Remove from pan and set aside. Wipe out pan.



4 COOK SAUSAGES

While Dutch baby bakes, heat a drizzle of **oil** in another medium pan over medium-high heat. Add **sausages** and cook, turning occasionally, until browned and cooked through, 5-7 minutes.



2 MIX BATTER

Transfer empty pan to oven to heat. Meanwhile, crack **eggs** into a large bowl. Pour in ½ **cup milk** (we sent more). Whisk vigorously to combine. Add **flour** and beat until smooth (there should be no lumps), about 2 minutes. Place remaining **cinnamon butter** in pan and let melt in oven. Once melted, 1-2 minutes later, remove pan from oven and swirl to coat surface in butter.



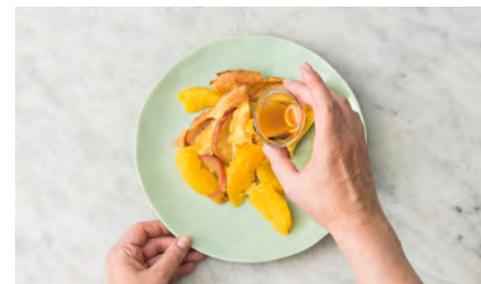
5 CUT ORANGE

Peel **orange**, removing as much white pith as possible. Cut flesh into wedges. **TIP:** If you're feeling fancy, try supreming the orange. Use a small knife to cut away the peel and pith, then cut out wedges from the flesh, inserting the knife along the sides of the membranes and working over a bowl to catch the wedges and any juice.



3 BAKE DUTCH BABY

Add half the **apple slices** to pan in a single layer. Pour **batter** over apple slices. Return pan to oven and bake until batter is puffy and golden brown, about 20 minutes. **TIP:** Resist the temptation to peek. If you don't keep the oven door closed, you may lose the heat needed to make the pancake rise.



6 PLATE AND SERVE

Once **Dutch baby** is done baking, cut into slices and divide between plates. Top with **orange wedges** and remaining **apple slices**. Drizzle with **syrup**. Serve with **sausages** on the side.

OH BABY!

Think of these as next-level pancakes.

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