Dutch Oven Dutch Baby

I love outdoor cooking, especially when I'm camping, and waking up to a Dutch Oven Dutch Baby smothered in sweet berries is such a treat for my family!



Prep Time	Cook Time	Total Time
15 mins	25 mins	40 mins

★★★★★
5 from 12 votes

Course: Breakfast Cuisine: American Servings: 6 servings
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Equipment

- Dutch oven

Ingredients

- 1/2 cup butter
- 9 eggs
- 1 1/2 cups milk
- 1 tablespoon vanilla
- zest from one lemon
- 1 1/2 cups flour
- 1/2 teaspoon salt
- 4 cups berries
- 1/4 cup powdered sugar amount varies based on preference
- lemon juice to squeeze on berries, if desired

Instructions

1. Using a 12 inch (8 quart) Dutch oven, prepare 24 charcoals.
2. In a large bowl, combine the **9 eggs**, **1 1/2 cups milk**, **1 tablespoon vanilla**, and **zest from one lemon** (this can be done ahead of time). When you're ready to cook, add the **1 1/2 cups flour** and **1/2 teaspoon salt** and whisk together until well blended.
3. When the coals are nice and hot, place 8 coals directly under the dutch oven. Add **1/2 cup butter** and allow to melt. Once melted, add the batter to the pot, cover, and add remaining 16 coals to the lid.
4. Rotate the lid 1/4 turn every 5 minutes and allow the dutch baby to cook until set, about 25 minutes. It should puff up all the way to the lid and once the lid is removed it will fall. Remove from heat.
5. Cover with **4 cups berries**, **1/4 cup powdered sugar**, and a **squeeze of lemon**. Replace lid and allow the berries to warm before serving. Cut into 6 slices and enjoy!

Nutrition

Calories: 439kcal | Carbohydrates: 40g | Protein: 14g | Fat: 24g | Saturated Fat: 13g | Cholesterol: 292mg | Sodium: 450mg | Potassium: 260mg | Fiber: 3g | Sugar: 12g | Vitamin A: 975IU | Vitamin C: 2.6mg | Calcium: 123mg | Iron: 2.8mg

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