



C H O C O L A T E **S** I N G L E **S** E R V E **D** U T C H **B** A B Y

Ingredients (makes 1x 10 cm pancake) :

For the Dutch baby:

- 2 tablespoons butter
- 1 tbsp sugar
- 3 tbsp flour
- 1.5 tbsp cocoa powder
- 2 eggs, beaten
- 60 ml (1/4 cup) milk
- tiny pinch of salt

To garnish:

- fresh fruit
- 50g white chocolate, melted

Directions:

Start by preheating your oven or air fryer at 200 degrees C, fan. Place the pan you will use inside and let it heat very well.

In a bowl mix together flour, salt, cocoa powder and sugar. Use a whisk to break up any lumps. Add the milk and eggs and whisk well until combined.

Bring the hot pan out of the oven (carefully!) and add the 2 tbsp butter, swirling it around so that it coats the pan well. Immediately add the batter and place the pan back in the oven.

Bake/airfry for 7-10 minutes, watching it closely. The Dutch baby will puff up dramatically and create the most beautiful rumples.

When ready to serve, get your fruit and melted chocolate ready. Take the pancake out of the oven and drizzle with chocolate, scatter the fruit on top and dig in.

You can get as creative as you'd like with your toppings: vanilla sauce, chocolate shavings, powdered sugar, all sorts of fruit and, why not, a scoop of ice cream would work very well here.

Let me know if you make it and don't forget to subscribe and share for more delicious recipes every week!

