



HOME CHEF

BREAKFAST

Lemon Dutch Baby Pancake

With Maple Syrup and Brown Sugar Candied Bacon



Gather your loved ones (or your cat) around the oven to witness the sheer spectacle of a fully puffed, popover pancake being removed from the oven. Watch their eyes light with delight as the towering soufflé gently falls as its brought to the table to be served alongside bacon that you candied with brown sugar. Breakfast. Just. Got. Real.

OVERVIEW



TIME TO PREPARE



INTERMEDIATE RECIPE



DAYS BEST COOKED BY

NUTRITION

Calories: 768
Carbohydrates: 101g
Fat: 27g
Protein: 26g
Sodium: 884mg
per serving

DIETARY



NUT-FREE



SOY-FREE

DRINK PAIRING

Bloody Mary
Irish Coffee
Screwdriver

INGREDIENTS

6 Bacon Strips
2 oz. Maple Syrup
2 Tbsp. Brown Sugar
1 Lemon
5 oz. Whole Milk
4 oz. Liquid Egg
1 Tbsp. Vanilla Extract
5 oz. Flour
1 Tbsp. Sugar
2 Tbsp. Butter
1 Tbsp. Powdered Sugar

WHAT YOU NEED

Cooking Spray

EQUIPMENT

Medium Oven Safe Pan
Baking Sheet
Mixing Bowl
Wire-Mesh Strainer

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Prepare the Ingredients

Preheat oven to 400 degrees. Arrange oven racks to middle and bottom positions. Place a medium, oven-safe non-stick pan or 8”-9” glass or ceramic pie pan on the top oven shelf to preheat. Line a baking sheet with foil. Lay **bacon** on baking sheet and brush with half of the **maple syrup**. Sprinkle **brown sugar** over bacon. Rinse and quarter **lemon**.

Bake the Bacon

Bake **bacon** on lower shelf for 16-20 minutes, or until **brown sugar** has melted and bacon is crispy. Remove bacon from pan and place on two small serving plates. Set plates aside to allow the melted sugar to set and slightly harden on the bacon as it cools.

Prepare the Batter

Whisk **milk**, **liquid egg**, and **vanilla extract** in a bowl until fully combined. Add the **flour** and **granulated sugar** and whisk for 1-2 minutes, or until batter is lightened in color.

Bake the Pancake

Using an oven mitt, remove preheated non-stick pan or pie pan from oven and add **butter** to pan. Swirl butter in pan until fully melted, making sure all sides of pan are buttered. Pour **batter** into hot pan and place pan on middle rack in oven. Bake for 12-15 minutes, or until edges are brown and pancake puffs, like a popover. (It’s normal for the pancake to begin deflating immediately after leaving the oven!)

Plate the Dish

Sift **powdered sugar** through wire-mesh strainer over the **Dutch Baby**. Slice in half and plate each portion. Serve with **lemon quarters**, remaining **maple syrup**, and **candied bacon**.