

Dutch Baby:

Preheat oven to 425° F.

Whisk together until smooth:

2 cups milk, at room temperature
2 cups all-purpose flour
1 cup sugar
8 large eggs, at room temperature

Melt in a 16-inch ovenproof skillet (cast iron is ideal) over medium heat:

10 tablespoons butter

Tilt the pan so that the butter coats the sides. Pour the egg mixture into the skillet and cook, without stirring, for 1 minute. Place the skillet in the oven and bake until the pancake is puffed and golden, 18 to 20 minutes. Dust with confectioners' sugar. Serve immediately, for the pancake loses its puff, and therefore its drama, almost immediately.

Serves 6 hungry observers.

The following proportions also work:

$\frac{3}{4}$ cups milk
 $\frac{3}{4}$ cups flour
 $\frac{1}{4}$ plus $\frac{1}{8}$ cup sugar
3 eggs
3 or 4 tablespoons butter in a 10 or 12 inch skillet.

Serves 2 normal adults.