



BARBECUED APPLE DUTCH BABY

YIELDS 4

INGREDIENTS

Golden Delicious or Apples – cored and divided by 16 (peeled or un-peeled)	2pc
Lemon Zest	1pc
Large Eggs – room temperature	4pc
Whole Milk – room temperature	1cup
All-Purpose Flour	1cup
Pure Vanilla Extract	1tsp
Fine Sea Salt.....	½tsp
Ground Cinnamon	2tsp
White Granular Sugar	2tbsp
Unsalted Butter	as needed
Confectioner’s Sugar – optional for garnish	as needed

TECHNIQUE

1. Position rack in center of barbecue, preheat gas or charcoal barbecue to 425°F (220°C)
2. Combine flour, cinnamon and salt in a large mixing bowl, whisk to combine
3. Combine milk, eggs, vanilla and lemon zest in a large mixing bowl, whisk to combine
4. Pour the liquid ingredients into dry ingredients, whisk to combine, cover and set aside
5. Heat a large cast iron or heavy-bottom sauté pan over medium-high, add butter
6. When butter melts and bubbles add apples, top with sugar, tossing occasionally sauté until golden brown
7. Place cast iron ramekins or sauté pan in the barbecue to preheat
8. Carefully remove the ramekins or sauté pan from the oven, add butter to coat the bottom and sides
9. Arrange apples in the bottom of the ramekins or sauté pan, pour batter over apples
10. Return to the barbecue and bake until batter puffs and golden brown at the edges, 10-15 minutes
11. Transfer the ramekins or sauté pan to a cooling rack, garnish with confectioners' sugar to finish