THE J.M. SMUCKER Co

Peach Melba Dutch Baby Pancake

Prep Time	Cook Time	Serves	Difficulty
15 mins	25 mins	6	N/A

Ingredients

- **Batter:**
- 2/3 cup (175 mL) **Carnation®** Evaporated Milk, Regular, 2% or Fat Free
- 3 eggs
- 1 tsp (5 mL) vanilla extract
- pinch of salt
- 1/2 cup (125 mL) **Robin Hood®** Original All Purpose Flour

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- 3 tbsp (45 mL) butter
- **Topping:**
- 2 cups (500 mL) fresh peach slices
- 1 cup (250 mL) fresh raspberries
- 1/2 cup (125 mL) **Eagle Brand®** Sweetened Condensed Milk, regular or low fat

Directions

Step 1:

Preheat oven to 425°F (220°C).

Step 2:

Blend evaporated milk, eggs, vanilla and salt in blender. Add flour and blend until smooth (some small lumps might remain).

Step 3:

Meanwhile, melt butter in 10” (25 cm) cast iron pan over high heat. Carefully pour batter into centre of pan. Place in preheated oven and bake 20 to 25 minutes or until puffed and golden.

Step 4:

Combine topping ingredients and pour over hot pancake. Serve immediately.

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