

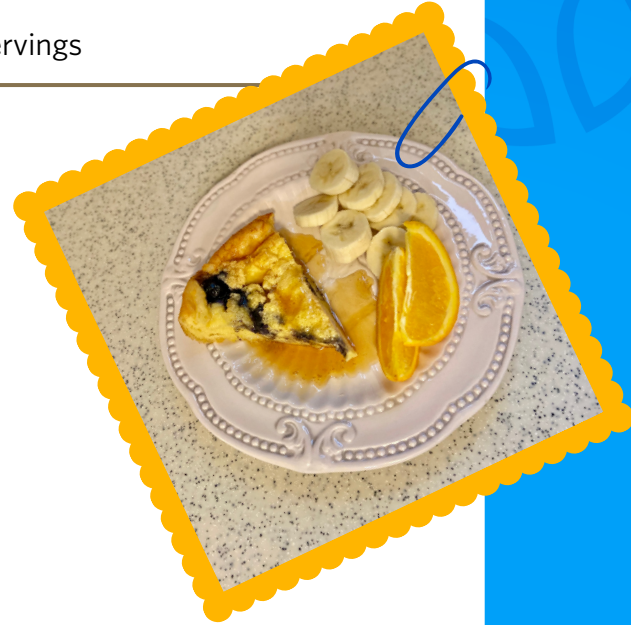
Egg Casserole/Dutch Baby

by Kate Moreland

Makes 4 servings

Ingredients

4T butter
4 eggs
2c flour, spooned and leveled
2c milk
1t salt
1t vanilla
1c blueberries, fresh or frozen (optional)
Syrup and fruit for serving



Directions

Preheat oven to 425. Place butter in baking dish and put dish in oven to heat. Watch that the butter does not burn; remove dish when hot and butter is bubbly.

Mix together eggs, milk, flour, salt, and vanilla until combined. Pour batter into hot pan.

If using blueberries, sprinkle evenly across batter. Some will sink and some will float; that is okay.

Bake 25-30 minutes, checking at the earlier time. This will puff quite high sometimes so allow for space above the pan. Remove when center is firm, top is nicely browned, and butter is crispy. The puffs will fall somewhat as it cools.

Serve hot with sliced fruit and drizzle with syrup.

Notes

- This can easily be doubled or reduced in size. Each eggs gets a half cup of flour and milk each, so the size is quite customizable. For an eight-egg serving, use a 9x13 cake pan.
- Do not freeze. Store sealed in the fridge up to five days.
- Batter can be made up to a day in advance of cooking. Refrigerate until needed, then mix it back together and bake as directed.

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