

EASY & DELICIOUS  
FLUFFY TREAT



# Blueberry Dutch Baby

Serves: 2

## Ingredients

2 tbsp of Butter (Melted)  
2 eggs  
1/2 cup of Milk  
1/2 cup of Flour  
1/2 tsp of Salt  
1 tbsp of Sugar  
1 tsp of Vanilla  
Pinch of Cinnamon  
Blueberries

## Instructions

1. Preheat the oven to 300°F (175°C).
2. Pour melted butter into a ceramic baking dish.
3. Combine the eggs, milk, flour, salt, cinnamon, sugar, and vanilla. Blend until smooth. Let the mixture sit for 15 minutes to allow the flour to absorb the liquid.
4. Pour the mixture into the baking dish over the melted butter, leaving some room at the top to allow for expansion. Gently fold the blueberries into the mixture, ensuring they are evenly distributed.
5. Bake for 30-40 minutes, or until the center is fully set and cooked through.
6. Once baked, drizzle with honey, sprinkle with powdered sugar, or add a dollop of whipped cream, as desired.
7. Serve and enjoy!

yum!