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THE RECIPE

cinnamon apple puffed pancake

A skillet baked apple pancake infused with cinnamon and vanilla, made with both baked and fresh apples, and finished up with an addictingly good cinnamon butter maple syrup. This is the ultimate fall breakfast for your family, friends, or even yourself! The best part? It's easy to create and always turns out gorgeous!

 prep time 10 minutes

 cook time 20 minutes

 total time 30 minutes

 servings 4

 calories 516 kcal

INGREDIENTS

1 honeycrisp apple, thinly sliced
 1 tablespoon brown sugar
 6 tablespoons unsalted butter, melted
 4 eggs
 2/3 cups whole milk
 2/3 cup all-purpose flour
 2 teaspoons vanilla extract
 3/4 teaspoon cinnamon
 1/2 teaspoon kosher salt
 whipped cream, for serving

CINNAMON BUTTER MAPLE SYRUP

1/2 cup real maple syrup
 2 tablespoons unsalted butter
 1/2 teaspoon cinnamon
 1/2 teaspoon vanilla extract

INSTRUCTIONS

1. Preheat the oven to 450 degrees F.
2. Arrange 3/4 of the apple slices in the bottom a 10-12 inch cast iron skillet and drizzle 4 tablespoons butter over the apples. Sprinkle the brown sugar over top of everything. Place the

skillet in the center of the oven for 10 minutes.

3. Meanwhile, in a blender, combine the eggs, milk, flour, vanilla, cinnamon, salt and the remaining 2 tablespoons melted butter. Blend on high for 30 seconds to one minute or until the batter is smooth. Make sure no large clumps of flour remain. Remove the hot skillet from the oven and pour the batter into the skillet. Place the skillet in the center of the oven and bake for 18-20 minutes or until the pancake is fully puffed and browned on top. Do not open the oven during the first 15 minutes of cooking or you might deflate your pancake.

4. Remove the Dutch baby from the oven and serve topped with the remaining apple slices, whipped cream, and cinnamon syrup.

CINNAMON BUTTER MAPLE SYRUP

1. In a small saucepan, combine the maple, butter, and cinnamon and bring to a boil over high heat. Reduce the heat to medium and simmer for 3-5 minutes. Remove from the heat and stir in the vanilla. Serve warm aside the dutch baby.

RECIPE NOTES

*Recipe written by Tieghan Gerard for [The Staub Cookbook](#).