

Dutch Baby with Spiced Plums



Serves 4 **Prep 23 mins**
Incl. 30 mins cooling

Cooking 47 mins
+ 30 mins resting

Easy



Ingredients

100g blueberries
100g plain flour
a pinch of cinnamon
3 eggs, beaten
1 tsp vanilla extract
150ml whole milk
1 tbsp butter
sunflower oil
vanilla ice cream to serve

Spiced plums

4 plums, halved & stoned
100g golden caster sugar
1 vanilla pod, halved & seeds scraped out or 1 tsp vanilla extract
1 star anise
a grating of nutmeg
2 cloves

1. Heat the oven to 200C/fan 180C/gas 4. Put all the spiced plum ingredients (incl. the vanilla seeds & pod) into a saucepan. Pour over 100ml water, & cover. Cook for 5-10 mins until the plums are tender, & a knife goes through them easily. Scoop the plums out & leave to cool. Strain the remaining liquid through a sieve into a small pan. Simmer for a few mins until syrupy, take off the heat, add the blueberries, then cool.
2. Sift the flour into a large bowl. Add a pinch of salt and cinnamon and make a well in the centre. Add the eggs and vanilla, and whisk vigorously until you get a thick batter. Slowly whisk in the milk, it should be the consistency of double cream. Leave to rest at room temperature for 30 mins.
3. Put the oven shelf to 2/3 high in the oven, and heat an empty skillet for 10 minutes to get really hot. Remove carefully, and add the butter and 2 tbsp oil, and swirl around the pan. Put back in the oven for 2 minutes until the butter starts to foam. Working quite quickly, remove the pan from the oven, and pour in the batter. Put back in the oven, cook for 20-25 mins until golden and risen. Try not to open the oven before 20 mins, or the oven will lose heat and the Dutch baby might collapse.
4. Serve immediately, with scoops of ice cream, plums with spiced syrup and blueberries drizzled over the top.
5. You can prepare the sweet Yorkshire pudding beforehand & freeze. Defrost before reheating in a warm oven (180 C/ 160C Fan/ Gas 4) for 5 - 7 mins. The edges should crisp up. Check frequently so as not to burn the edges.