



Cherry Mini Dutch Baby Pancakes

OREGON
Growers®

- FARM DIRECT SPECIALTY FOODS -

PREP TIME

5 minutes

COOK TIME

15 minutes

SERVES

6 pancakes

INGREDIENTS

½ cup all-purpose flour

½ cup milk

2 eggs

¼ cup granulated sugar

½ teaspoon salt

3 tablespoons unsalted butter, cut into 6 cubes

¼ cup ricotta cheese

Oregon Growers Sour Cherry Fruit Pate

PREPARATION

1. Place a muffin pan on the bottom rack of the oven. Preheat oven to 425 degrees.
2. While the oven is preheating, blend together the flour, milk, eggs, sugar, and salt in a blender or food processor. Let the mixture sit until the oven is preheated.
3. Once the oven is preheated, remove the hot muffin pan. Add one cube of butter to each well and use a brush to swirl it around, covering the bottom and sides. Divide the batter between the six wells.
4. Bake the mini Dutch baby pancakes for 15 minutes until golden brown. Serve with a spoonful of ricotta cheese and **Oregon Growers Sour Cherry Fruit Pate**. Garnish with chopped pecans if desired.

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