

Strawberries & Cream Dutch Baby with Toasted Pistachios

Retro Immersion Blender

Prep time: 15 minutes

Cook time: 25 minutes

Ready in: 40 minutes

Serves: 4

Ingredients:

- 4 tablespoons unsalted butter
- 1/2 cup all-purpose flour
- 1/2 cup milk
- 3 large eggs
- 2 teaspoons vanilla bean paste
- 2 tablespoons sugar, divided
- 1 cup heavy cream
- 1/4 cup pistachios, shelled and lightly toasted
- 1 tablespoon powdered sugar
- 2 cups strawberries, hulled and halved

Preparation:

1. Preheat oven to 425°F. Place butter in large 10-inch cast iron skillet. Transfer to oven and bake until melted, about 5 minutes.
2. Meanwhile, place the Blending Stick attachment on blender base. Add flour, milk, eggs, vanilla and 1 tablespoon sugar in Beaker. Blend on high speed until smooth, about 1 minute. Pour batter into prepared skillet. Bake until golden-brown and puffed, about 20 to 25 minutes.
3. Meanwhile, place Whisk attachment on blender base. Add heavy cream and remaining sugar in clean Beaker. Whisk on high speed until stiff peaks form, about 1 minute. Set aside.
4. Place pistachios in Chopper attachment and cover with lid. Place blender base on Chopper attachment. Pulse on high speed until roughly chopped. Top Dutch baby with the whipped cream, chopped pistachios, powdered sugar and strawberries. Serve and enjoy.