

Dutch Pancake

2 eggs	¼ teaspoon nutmeg
½ cup flour	4 tablespoons butter
½ cup milk	1 tablespoon confectioners' sugar
Pinch of salt	½ lemon

Make certain that the milk and eggs are at room temperature. Adjust the oven rack to the lowest level. Preheat the oven to 425°.

Beat the eggs in a large bowl until very frothy and aerated. Add the pinch of salt and the freshly ground nutmeg.

Gradually beat in the milk and the flour alternately, beginning with the milk. Continue to beat until well combined. There may remain a few small lumps. Let the mixture rest for fifteen minutes.

Heat an ovenproof skillet (at least 10 inches in diameter) over medium-high heat, until very hot. Add the butter and swirl the pan around until the butter is melted, but not brown. Turn off the heat. and immediately pour the batter into the pan.

Place in the oven and bake for about 15-17 minutes until it has puffed up and the edges have turned golden brown. Do not open the oven door during the baking process until the last minute or so, or the pancake may collapse.

Quickly remove the pan from the oven, closing the door. Sprinkle the top of the pancake with confectioners' sugar put through a fine-mesh sieve. Return the pancake to the oven for two minutes.

Remove from the oven and squeeze the juice of the lemon over the pancake. Serve with apple or pear butter, or your favorite jam. Will serve two to three people.