

## Dutch Pancake

### Ingredients:

1 T. Butter

½ cup all-purpose Flour

2 Eggs

Blueberries, Raspberries or Strawberries

½ cup Milk

½ cup vanilla yogurt

Preheat oven to 425 degrees. Heat an empty 8- or 9-inch pie pan in the oven. Melt butter in the bottom of the pie pan. Combine eggs, milk and flour in a blender and process on high until smooth or mix with a hand mixer until smooth. Pour batter into a pie pan and bake for 25 minutes. After removing from oven, let pancake cool for 5 minutes and then top with yogurt and berries. Cut into 6 wedges and serve.