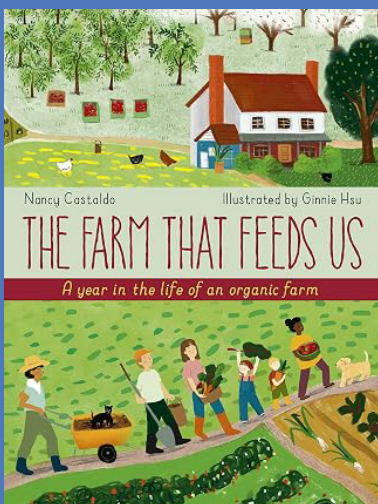


SEP. 2026

Book COOK

Featured Book



The Farm That Feeds Us
by Nancy Castaldo



Dutch Baby with Local Apples

Tools

- Large Bowl
- Whisk
- Glass Baking Dish
- Oven Mitts
- Frying Pan
- Paring Knife
- Zester

Ingredients - Dutch Baby

- $\frac{2}{3}$ cup flour
- $\frac{2}{3}$ cup whole milk
- 3 eggs
- 3 tablespoons sugar
- $\frac{1}{2}$ tsp vanilla extract
- 2 tbsp butter
- 1 tsp lemon zest
- pinch of salt

Ingredients - Fried Apples

- 1lb apples
- 2 tbsp butter
- $\frac{1}{2}$ teaspoon cinnamon
- $\frac{1}{4}$ cup brown sugar

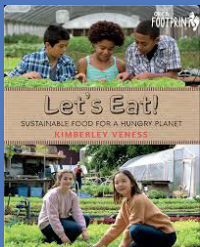
Preparation

1. Heat the oven to 425 degrees and move or remove racks so there is a good amount of space for your Dutch Baby to rise.
2. Place the flour, milk, eggs, sugar, vanilla, lemon zest and salt in a large bowl. Whisk furiously! You can also use a blender for this step. The batter will be loose and liquidy, but comes together when you rest it for 10-15 minutes. This is a good time to add the baking dish to the oven. You want the dish hot and ready before adding the batter.
3. While your batter is resting, cut your apples into bite-sized pieces. You can squeeze lemon juice on them as you work to prevent browning and brighten the flavor.

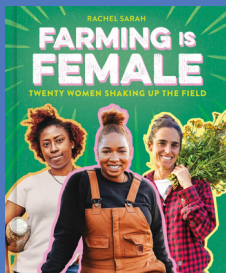
Featured Farms and Markets

Countryside Orchard
Evansville, IN

Check Out These Books!



Let's Eat
by Kimberley Veness



Farming Is Female
by Rachel Sarah

4. When ready to make the pancake, remove the skillet from the oven using oven mitts and place it on top of the stove. Add the butter and swirl the pan to melt the butter and coat the bottom and sides of the pan.
5. Pour the batter on top of the butter. Tilt the pan if needed so that the batter runs evenly to all sides. Place the skillet in the oven.
6. Bake until the Dutch baby is puffed, lightly browned across the top, and darker brown on the sides and edges, 15 to 20 minutes.
7. While your pancake is baking, start a skillet over medium heat. Add the butter, sugar, and cinnamon and stir until melted and incorporated. Add apples and cook until softened, 8-10 minutes, or longer if you like them more tender.
8. Eat apples alongside your custardy Dutch Baby and enjoy!

Extend the Fun!

Discussion Questions and Activities

- Have you ever visited a farm? What are some types of farms you typically see in our area?
- Farms are dependent on the four seasons. You can see in the book that farms look very different by season. What is your favorite season? What are some of the foods freshly available during that season?
- What is one way that you can support a local farmer?

Notes

Make sure to share a picture of the completed recipe with us by tagging [@EVPLibrary](#) on social media or sending an email to programming@evpl.org.

