



The Brunch BUNCH

Relish editors offer four breakfast entrées perfect for Easter brunch.

Jill's Puffy Pancake

The first time I had one of these magical skillet pancakes, I was in love. Eggs, flour and milk combine to form a bubbly, puffy pancake, sometimes called a "Dutch Baby." —Jill Melton

- 2 tablespoons butter
- ½ cup 2% reduced-fat milk
- ½ cup all-purpose flour
- ¼ cup sugar
- 2 eggs
- 1 tablespoon butter, softened
- Pinch nutmeg
- Lemon wedges
- Powdered sugar (optional)
- Fresh berries (optional)

1. Preheat oven to 425F.
2. Melt 2 tablespoons butter in 10-inch ovenproof skillet over medium heat, tilting to coat bottom and sides of pan.
3. Whisk together milk, flour, sugar, eggs, softened butter and nutmeg in bowl. Pour into skillet. Cook 1 minute.
4. Place pan in oven and bake 12 to 15 minutes, until puffed and golden. Squeeze lemon over top and sprinkle with powdered sugar and fresh berries. Cut pancake in pan and serve with a spatula. Serve immediately. Serves 4.

Per serving: 210 calories, 11g fat, 100mg chol., 6g prot., 22g carbs., 0g fiber, 130mg sodium.

Be sure to use an ovenproof skillet, and remember the handle will be very HOT! Let the eggs sit at room temperature 10 minutes before making the pancake and have plenty of lemons on hand.

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Gorgeous and impressive, this big "pepover" tastes as good as it looks.