

Make Mini Pannekoeken Desserts in 14 Minutes!

Make the cutest little dessert cups! They're like popovers but open and very easy. Mix them, bake them, fill them, and serve them all in 14 minutes or less.

Pick a pannekoeken mix—chocolate, classic, or honey gold.

1. Preheat the oven to 425 degrees.
2. Mix 2 eggs, 1/2 cup milk, and 1/2 cup mix together.
3. Put a dab of butter in each cup of a six cup jumbo muffin pan. Put the pan in the oven to heat and melt the butter.
4. Divide the batter between the six cups.
5. Bake for nine to ten minutes or until the tops are golden brown. Remove the Dutch babies to a wire rack. Fill with fruit, pastry filling, and whipped cream. Serve immediately.



Better than strawberry shortcakes!

Everyone loves strawberry shortcakes and these luscious strawberry desserts are even better. Load warm babies with fresh strawberries, Bavarian cream, drizzle them with strawberry syrup or cream syrup, and top with whipped cream. Or make...

- Raspberry Cream Babies
- Raspberry Cream Cheese Babies
- Blueberry Bavarian Babies

Make terrific ice cream sundaes

Load warm chocolate or vanilla babies with ice cream, nuts, toppings, and whipped cream. Or make . . .

- Hot Fudge Babies
- Tin Roof Sundae Babies
- Butter Brickle Babies
- Strawberry Sundae Babies

They are even great for breakfast--like pancakes

It's simple. Just drizzle your warm babies with a fruit syrup or cream syrup and maybe a dollop of whipped cream. Breakfast is ready . . . faster than hot cereal.

What you'll need!

- Pannekoeken mixes in classic, chocolate, and Honey Gold
- Jumbo muffin pans
- Fruit and Cream Pastry Fillings
- Pannekoeken pans
- Gourmet fruit syrups and gourmet cream syrups
- Ice cream toppings
- Nuts



Baby Dutch Baby Lunches

You can have lunch on the table in 15 minutes with Baby Dutch Babies. Of course, you can fill them with whatever you like but we'll show you a super quick and easy lunch. (See more pannekoeken lunch and dinner ideas.)

Three easy steps—with six minutes prep!

1. Mix and bake the Baby Dutch Babies.
2. Prep the filling. Use your choice of vegetables and meats.
3. Assemble. Place the cooked vegetables and/or meat in the warm Baby Dutch Babies. Top them with a white sauce or cheese sauce.

Veggie Alfredo Dutch Babies

While you can fill your babies with whatever you like, this is super quick with frozen mixed vegetables and a jar of Alfredo sauce.

Pick a pannekoeken mix—classic or honey gold.

1. Preheat the oven to 425 degrees.
2. Mix 2 eggs, 1/2 cup milk, and 1/2 cup mix together.
3. Put a dab of butter in each cup of a six cup jumbo muffin pan. Put the pan in the oven to heat and melt the butter.
4. Divide the batter between the six cups.
5. Bake for nine to ten minutes or until the tops are golden brown.
6. While the Dutch babies are baking, heat mixed frozen vegetables of your choice in the microwave. Drain and pat dry with a paper towel. Heat the jar of Alfredo sauce.
7. When done, remove the Dutch babies to a wire rack. Place heated vegetables in each and spoon hot Alfredo sauce over the top. Sprinkle with paprika. Serve immediately.



How to Make Large Pannekoeken

Pannekoeken are easy—as easy as a pancake. In fact, there is less prep time than with pancakes—mix the batter and stick it in the oven. (In our test kitchen with the ingredients sitting on the counter, we were 2 1/2 minutes to the oven.) They are great without toppings and sublime with toppings.

No matter how you top your pannekoeken, there are several easy steps that make them almost foolproof:



1. Place one-half cube of butter in a Dutch Baby pan or an ovenproof skillet with rounded sides.
2. Preheat your oven to 400 or 425 degrees depending on the recipe. Put the rack in the center, not the top, shelf. When you turn the oven on, place the pan with the butter in the oven. When the oven reaches 250 degrees the butter should be melted. Remove the pan from the oven.
3. Whisk the eggs and the salt in a medium bowl. Add the milk. Whisk in the flour until nearly smooth. Your batter is now ready.
4. Pour the batter into the pan.
5. Bake. Add toppings if desired. Serve hot.

Be sure and use a whisk for mixing. A whisk will remove the lumps much quicker than a spoon or spatula.