

The word Dutch in this recipe title isn't exactly correct. The pancake part of the recipe was actually brought to America by German settlers who were called Deutsch, not by Dutch people from Holland. No matter what its name is, though, the pancake is fun to make. When you pour the easy-to-make batter into a hot plate and bake it, it puffs up. But the puff deflates (goes down) quickly. So, have the fruit topping ready to add the minute the pancake comes out of the oven. Altogether, this is a tasty way to get one of the two fruit servings you should have each day.

Peachy Dutch Pancake Dessert

for 6 to 8 kids

Foods you need:

Cooking spray

- 4 eggs
- 3/4 cup milk
- 1/3 cup all-purpose flour
- 1 1/2 tablespoons sugar or brown sugar
- 1/3 cup sugar or brown sugar
- 2 teaspoons corn starch
- 1/4 cup water
- 1 package (16 oz.) frozen sliced peaches
- 1/8 teaspoon almond extract, if you want



Kitchen things you need:

- 11 x 7 x 1 1/2-inch baking dish
- Medium-sized mixing bowl
- Whisk or fork
- Oven mitts or potholders
- Kitchen timer
- Medium-sized saucepan
- Long-handled wooden spoon
- Pizza cutter
- 1/4-cup measuring cup

1. Set the oven at 450° F. Evenly coat the baking dish with the spray.
2. Break the eggs into the bowl. Add the milk, flour and the 1 1/2 tablespoons sugar. Beat with the whisk or fork until the eggs, milk, flour and sugar are smooth. Pour the egg mixture into the baking dish. With the oven mitts or potholders, put the baking dish in the center of the middle rack in the oven. Set the timer for 12 minutes.
3. When the 12 minutes are over, set the oven at 375° F. Set the timer for 8 minutes. When the 8 minutes are over, take the baking dish out of the oven. With the oven mitts or potholders, put the baking dish on top of one of the burners on the range.
4. While the pancake is baking, put the 1/3 cup sugar and the cornstarch in the saucepan. Stir with the spoon until the sugar and cornstarch are mixed together really well. Stir in the water. Add the peaches. Put the pan on a burner. Turn the heat to medium. Stir all the while the peaches are cooking until the liquid boils all over. Set the timer for 1 minute. Keep cooking and stirring until the minute is over. Take the pan off the heat. Stir in the extract, if you want it.
5. With the pizza cutter, cut the pancake into 8 pieces. Spoon 1/4 cup of the peaches and syrup over each piece.

