Dutch Baby

Ingredients	Serves 6	Serves 60
Eggs	2 eggs	20
White sugar	65 g (¼ cups)	625 g (2½ cups)
Self Raising flour	125 g (1 cup)	1.25 kg (10 cups)
Plain flour	65 g (1/5 cup)	625 g (5 cups)
Hilo or skim milk	375 ml (1½ cups)	3.75 l (15 cups)
Plums	800 g	8 kg
Honey	1 tbs	10 tbs

Method

You will need: 1 x 25cm/10-inch cast-iron frying pan/skillet, or 1 x small roasting tin/pan approx. 28 x 21 x 4.5 cm/11 x 8 x 2 inches

1. Preheat the oven to 220°C and straightaway put your pan into the oven to heat up while you prepare the batter.
2. Beat the eggs with the sugar in an electric mixer until light and frothy. Whisk in the flour and milk, and beat until you have a smooth but thin batter.
3. Wearing a thick oven mitt, remove the pan from the oven and put the butter carefully into the hot pan or tin and swirl it to melt, then quickly pour in the batter and return it to the oven.
4. Bake until puffed and golden brown, about 18–20 minutes.

Serve with baked plums

Baked plums

1. Halve plums and remove stone.
2. Put in baking tray with a little water and drizzle with honey.
3. Cook for 20 minutes.