

Turkey Breakfast Links & Bacon Dutch Baby with Caramelized Maple Apples

Yield: 8 Servings

Prep time: 15 minutes/ Cook time: 20 minutes

Ingredients

Amounts

Dutch Baby

Eggs	6 ea.
Flour	¾ cup
Milk	¾ cup
Brown sugar or maple syrup	2 Tbsp.
Nutmeg	pinch
Salt	1 tsp.

Butter, for cooking the Dutch baby 6 Tbsp.

Caramelized Maple Apples

Butter	3 Tbsp.
Apples, cut into ⅛-inch thickness	3 ea.
Brown sugar	2 Tbsp.
Maple syrup	¾ cup
Salt	to taste

Butterball® Fully Cooked Turkey Breakfast Sausage Links	16 ea.
Butterball® Turkey Bacon	16 slices
Confectioners' sugar	optional for garnish

Method

1. Place all ingredients for the Dutch baby in a blender. Blend on high speed until the mixture is smooth (this can be refrigerated for up to 1 day).
2. Make the caramelized apples by melting the butter in a large saucepan over medium-high heat until the butter foams. Add the sugar and the apples, cooking until they are a light golden brown. Add the maple syrup and pinch of salt. Bring to a full rolling boil. Turn off the heat and set aside.
3. Brown the Butterball® Fully Cooked Turkey Breakfast Sausage Links and Butterball® Turkey Bacon.
4. When ready to cook the Dutch baby, place the cast iron in the cold oven and heat the oven to 425°F.
5. When the oven is ready, remove the hot cast-iron and swirl the butter around the bottom and up the sides. Immediately pour the batter into the pan in one movement.
6. Place the skillet carefully back in the oven and bake for 12-14 minutes.
7. Lightly dust the finished dish with confectioners' sugar, as desired. Serve with sausages, bacon and apples, drizzling with the maple-apple syrup.

Note: Make the Dutch baby in a 12-inch or 8 individual size cast iron skillets.