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les  
**FILLES**  
de  
**MADELEINE**

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## lemon cornmeal dutch baby w/ blackberry & lemon verbena compote

(adapted from Joy the Baker & Hummingbird High)

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### ingredients

for a 24 cm/9 inch Dutch baby  
50 gr unsalted butter  
30 gr sugar  
zest of 1 lemon  
50 gr all-purpose flour  
30 gr fine cornmeal  
1/2 tsp salt  
3 large eggs, room temperature  
160 ml whole milk, room temperature  
1 tsp vanilla extract

for about 1 cup of compote  
200 gr blackberries (or a combination of berries)  
2 tsp honey  
5-10 lemon verbena leaves,  
finely chopped

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### how to

for the Dutch baby

1. Put a rack in the middle of the oven and preheat to 210°C. Add butter to a 24 cm/9 inch cast iron skillet and put it in the oven while it preheats.
2. In a small bowl, rub together sugar and lemon zest, until sugar is fragrant and clumpy. In another bowl, whisk together flour, cornmeal and salt.
3. In an electric mixer fitted with the whisk attachment or using a handheld mixer, beat the eggs on high speed until pale and frothy, about 1 minute. Add lemon sugar, flour mixture, milk and vanilla extract and beat to combine, about 30 seconds. The batter should be smooth and lightly bubbling.
4. When the oven has reached its temperature and the butter in the skillet is slightly browned, remove the pan from the oven and pour in the pancake batter. Immediately return the pan to the oven and bake for 15-20 minutes, until Dutch baby is golden brown and puffed.

While you're waiting for the Dutch baby to bake, prepare the blackberry compote.

for the blackberry compote

1. In a small saucepan, combine berries, honey and lemon verbena. Cook on low heat, stirring occasionally, until berries have mostly broken down but some large bits still remain, about 10 minutes. Allow to cool slightly.
2. When Dutch baby is ready, top it with the compote. Serve immediately.