# Dutch Baby with Creamy Mushrooms and Leeks

Serves 4 [Erin McDowell](https://www.finecooking.com/author/erin-mcdowell)

### For the Dutch Baby

5 large eggs

5-1/2 oz. (1-1/4 cups) all-purpose flour

1 cup whole milk

1/2 tsp. kosher salt

2-1/2 oz. (5 Tbs.) unsalted butter

### Vegetable Topping

1 oz. (2 Tbs.) unsalted butter

2 Tbs. extra-virgin olive oil

2 large leeks, white and light-green parts only, well rinsed, halved, and thinly sliced

5 cups mushrooms, cleaned, stemmed, and quartered (about 12-1/2 oz.)

Fresh thyme to taste

Kosher salt and freshly ground black pepper

Sauce Topping (Optional)

1/2 cup heavy cream

¼ to 1/3 cup grated Parmigiano-Reggiano; more for garnish

Lemon zest, to taste

### Make the Dutch baby

Position a rack and 12-inch cast iron skillet in the center of the oven, and heat the oven to 425°F. When oven reaches 425°F, heat skillet in oven for an additional 10 minutes. In food processor or blender, combine the eggs, flour, milk, (Parmesan) and salt for 2 minutes. Let rest for 10 minutes

Whisk the batter thoroughly. Pour the melted butter into the hot skillet. Add the batter and transfer to the oven. Bake until the pancake puffs up around the edge and turns golden-brown, 20 to 25 minutes.

### Make the Vegetable Topping

Meanwhile, in a large skillet, heat the butter and oil over medium heat. Add the leeks, mushrooms and thyme. Cook until the mushrooms are tender, 8 to 10 minutes.

Season with salt and pepper.

Make the Sauce (optional)

Omit the Parmesan from the Dutch baby recipe above.

Stir the cream into the vegetable mixture. Bring to a simmer, and cook until the mixture thickens, 4 to 5 minutes. Stir in the Parmesan.

Remove the Dutch baby from the oven; it will begin to deflate shortly after it comes out. Top immediately with the mushroom-leek mixture. Garnish with the lemon zest. Serve immediately.