Oatmeal Dutch Baby

 3 large eggs + 1 large egg white

 3/4 cup Rolled Oats

 2/3 cup whole milk

 1/4 teaspoon baking powder

 1/2 teaspoon pure vanilla extract

 1/2 teaspoon ground cardamom

 1/8 teaspoon kosher salt

 4 tablespoons unsalted butter, cut into cubes

 confectioner’s sugar, for dusting

Heat a 10" cast iron skillet in a 450 oven.

Combine eggs and egg white in blender and beat 2-3 minutes.

Add oats, milk, baking powder, vanilla, cardamom and salt.

Blend 1-2 more minutes.

Remove skillet from oven and place butter in pan.

Place skillet back in oven and let butter toast for 1 minute.

Remove skillet from oven.  Pour batter into pan and bake 12-14 minutes.

Remove from oven and dust with powdered sugar.

Top with berries to serve.