Upside Down Apple Pancake

Ingredients:

- 2 medium apples peeled, sliced
- 3 tablespoons Brown Sugar
- 2 tablespoons unsalted butter
- 1/2 ground cinnamon
- 1 cup complete pancake mix
- 1 cup water

Instructions:

- 1. Heat skillet over medium heat. Add apples, sugar, butter and Cinnamon.
- 2. Cook 2-3 minutes, or until bubbly and apples are softened.
- 3. Whisk together pancake mix and water in separate bowl
- 4. Pour over apples, spreading batter out to cover apples.
- 5. Place pan in oven and bake 20 minutes, or until pancake is se
- 6. t. Remove from oven and let cool 5 minutes.
- 7. Use a spatula to loosen pancake from skillet.
- 8. Place large plate over top of skillet and flip to release pancake onto plate.