

Apple Pie Pancakes

Based on the recipe from Averie Cooks

Ingredients

1 cup flour
2 Tablespoons brown sugar, packed
2 teaspoons cinnamon
1 teaspoon baking powder
1/2 teaspoon nutmeg
1/2 teaspoon clove
1/8 teaspoon salt
1 cup milk
1 egg
1 Tablespoon butter, melted & cooled
1 teaspoon vanilla extract
1 medium apple (*to yield 1 cup shredded apple*)

In a medium bowl, whisk together flour, brown sugar, cinnamon, baking powder, nutmeg, clove and salt. Set aside.

In a small bowl, whisk together milk, egg, butter and vanilla. Set aside.

Core apple (*Note: I didn't peel mine, but you can if you prefer.*) and shred, either in a food processor or with box grater.

Pour milk mixture into flour mixture and mix until just combined. Add shredded apple and stir to distribute throughout.

Preheat a griddle over medium heat (325 degrees F for an electric griddle). Spray with cooking spray and portion pancake batter onto pan. Cook about 2 minutes until edges are set and the center starts to bubble. Carefully flip and cook another 1-2 minutes on other side.

Remove from griddle and transfer to a pan in a 200 degree F oven to keep warm while cooking remaining batter.

Serve with butter and warm maple or cinnamon apple syrup as desired.

Makes 12 pancakes.

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