

Apple Spiced Pancakes

Makes 4 Servings

Ingredients

- 2 large apples, cored, peeled and chopped
- 2 tablespoons syrup, plus more for serving
- 1 tablespoon ground cinnamon
- 1 1/4 cups all-purpose flour
- 1 tablespoon sugar
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 1/4 cups milk or buttermilk
- 1 large egg, lightly beaten
- 2 tablespoons unsalted butter, melted
- 1/4 cup chopped walnuts, or pecans (optional)

Directions

1. Place apples, syrup and 1 teaspoon cinnamon in small pot over medium heat. Cook, stirring from time to time until apples are soft, about 10 to 15 minutes. Turn heat to low and keep hot until ready to serve.
2. While the apples are cooking, in a large bowl, mix flour, sugar, 2 teaspoons cinnamon, baking powder and baking soda together in large bowl. Add milk, eggs and butter to dry ingredients. Stir together gently until just mixed (batter will have some lumps).
3. Heat large pan over medium-low heat for 5 minutes. Brush skillet with butter. Scoop 1/4 cup of batter into the pan for each pancake. Cook pancakes until bottoms are golden brown and bubbles form on top, about 3 minutes. Flip and cook until fully cooked, about 2 minutes. Do the same with the rest of the batter.
4. Top pancakes with hot apple mix, syrup and walnuts (if using). Serve and enjoy.

Recipe from: Feeding Pennsylvania and PA Eats

