


TASTE OF FALL PANCAKES

 Prep Time: 25 minutes

 Cook Time: 35 minutes

 Total Time: 60 minutes



 Yield: 14 pancakes
Serving Size: 2 pancakes

Equipment Needed:

Mixing bowls
Cutting Board
Knife
Whisks
Spatula
Wooden Spoon
Dry measuring cups
Wet measuring cups
Griddle
Apple peeler & Apple corer

Ingredients:

4 Fuji apples, cored and peeled
½ cup brown sugar, packed +3 tbsp.
3 cups all-purpose flour
3 tsp baking powder
2 tsp cinnamon
1 tsp ginger
1 tsp nutmeg
2 tsp vanilla extract
3 tsp cornstarch
3 cups whole milk
6 tbsp unsalted butter
1 large egg
1 cup pure pumpkin puree
⅔ cup water

Instructions:

1. Slice 4 apples thinly.
2. Melt 3 tbsp of unsalted butter in a large skillet over low-medium heat. Add the sliced apples and cook for a couple of minutes until softened. Add ½ cup of water, ½ cup of brown sugar, ½ tsp of cinnamon, ⅛ tsp of nutmeg, and 1 tsp of vanilla extract then stir well to combine with the apples.
3. In a separate bowl, dissolve the cornstarch in the remaining ⅓ cup of water by whisking well. Add the cornstarch slurry into the apple mixture in the skillet and bring to a boil. Boil for about a minute until the mixture thickens. Remove from the heat, ensuring not to overcook the apples.
4. Set the cooked apples aside while you prepare the pancake batter.
5. In a large bowl, combine pumpkin, milk, butter, egg, and 3 tbsp. brown sugar. Whisk until well combined, until smooth.
6. In a separate bowl, combine dry ingredients: flour, baking powder, cinnamon, ginger, nutmeg – mix well to combine.
7. Add dry ingredients to wet ingredients and whisk until just combined.
8. Heat up a griddle to medium heat, grease lightly if necessary. Use a ¼ measuring cup to ladle each pancake on the griddle. Cook until golden brown, flip to the other side, and cook until golden brown on the other side.
9. Place 2 pancakes on each serving plate and top with the sweet cooked apples.