3X5

Apple-Cinnamon Pancakes



Ingredients:

2 – Medium Honeycrisp or Granny Smith Apples
2 – Cups Buttermilk Pancake and Waffle Mix
1 ½ tsp. – Ground Cinnamon
2 tbsp. – Unsalted Butter
1 tbsp. – Brown Sugar

Pancakes Directions:

Core and dice 2 medium Honeycrisp or Granny Smith apples. Using 2 cups Buttermilk Pancake and Waffle Mix, prepare batter according to package instructions. Stir in ½ cup of the apples and ½ tsp. ground cinnamon. Heat a griddle or large skillet over medium-low. Working in batches, if necessary, drop batter in ¼ cup portions, leaving space between each addition. Cook for 2-3 minutes or until bubbles form on top of pancakes and bottoms are golden brown. Flip and cook for 1 minute more. Remove pancakes from the griddle and cover to keep warm.

Topping Directions:

In a small skillet, melt 2 tbsp. unsalted butter over medium heat. Add remaining apples and 1 tsp. ground cinnamon, cook 1 minute, stirring constantly. Add 1 tbsp brown sugar and continue to cook, stirring frequently, 3-5 minutes or until apples are tender. Remove from heat and let cool for 5 minutes. Serve pancakes topped with apple mixture.

4X6

Apple Cinnamon Pancakes



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