

# Cinnamon Apple Pancakes

## *Pancakes:*

- 1 ½ cups flour
- 3 tsp baking powder
- 1 tsp cinnamon
- 1 tsp salt
- 1 tbsp granulated sugar
- 1 ¼ cups milk
- 1 egg
- 3 tbsp unsalted butter, melted
- 1 tsp vanilla extract

## *Apple Topping:*

- 2 apples
- 2 tbsp. butter
- 2 tbsp. brown sugar
- 1 tsp. cinnamon
- ½ cup maple syrup

1. Peel apples, remove core and cut into small pieces.
2. In medium sauce pan, add butter, brown sugar, cinnamon, syrup and apples.
3. Set heat to medium and cook 3-6 minutes or until apples are soft. Stir occasionally.
4. Remove from heat and cover.
5. In medium bowl, mix together flour, baking powder, salt, sugar and cinnamon.
6. In large bowl, whisk together milk, egg and vanilla. Slowly pour in the melted butter. Whisk vigorously.
7. Add dry ingredients into wet ingredients and stir to form a smooth, fluffy batter.
8. Spray large pan with cooking spray and warm over medium heat.
9. Scoop ¼ cup of batter into pan and use spatula to create a flat circle. Cook 2-3 minutes, then flip and cook another 1-2 minutes.
10. As pancakes are ready, garnish with apple topping and serve while hot.

