"Apple Pie" Pancakes

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	5 min	20 min	4

Ingredients

- 1 cup Buttermilk Complete Mix
- 1 tsp ground cinnamon or apple pie spice
- 3/4 cup 2% milk
- 1 tbsp oil
- 1 egg
- 3/4 cup grated apple, divided (peel apple if desired)
- 3/4 cup thinly sliced apples, optional
- Pecans and cinnamon for garnish, optional

How to make it

1. Heat skillet over medium-low heat or electric griddle to 375°F.
2. In a large bowl, combine pancake mix and cinnamon (or apple pie spice). Add milk, oil and egg. Stir until large lumps disappear. (Do not beat or over-mix.)
3. Stir in grated apples.
4. If desired, cook thinly sliced apples in 1 tbsp oil or butter just until soft in the skillet or on the griddle.
5. Serve pancakes topped with Pearl Milling Company™ Syrup, sauteed apple slices, pecans and a sprinkle of cinnamon.
6. Pour about 1/4 cup batter into skillet or griddle.
7. Cook for 90 seconds on first side. Turn, and cook for another 30 seconds.

Made with

Buttermilk Complete Mix