

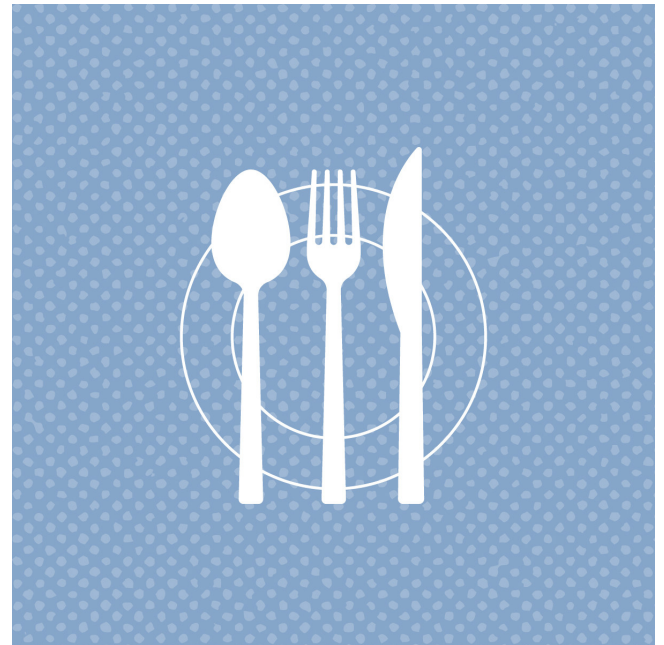
Apple, Raisin and Cinnamon Pancakes

Ingredients

- 1 package Original Mix
- 2 butter
- 1/4 cup sugar
- 4 large, tart apples, peeled, cored and cut into very thin slices
- 1/2 cup ground allspice
- 3 sugar
- 1/2 cup cinnamon
- 3/4 cup cinnamon
- 3/4 cup 2% milk
- 1/2 cup raisins
- 1 vegetable oil
- 1 egg
- 1/4 cup vanilla extract

How to make it

1. Combine all dry ingredients. Add milk, oil, egg and vanilla and mix with a wire whisk until large lumps are gone. Cover and refrigerate.
2. Prepare filling by melting butter in a large, heavy skillet over medium heat.
3. Add apples, sugar and cinnamon, and cook until apples begin to soften, stirring occasionally, 3-5 minutes.
4. Mix in the raisins and let cool.
5. Remove pancake batter from refrigerator and stir.
6. Heat a griddle or large heavy skillet over medium-high heat and brush lightly with melted butter.
7. Ladle batter onto the griddle using 1/4 cup measure.
8. Top each pancake with 1/4 cup apple filling.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	15 min	25 min	8

Made with



Original Mix

9. Cook until bubbles appear, about 3 minutes.
10. Turn and cook until the bottom is golden brown, about 2-3 minutes.
11. Transfer to a heated platter.
12. Repeat with remaining batter, brushing the griddle with additional butter if needed.
13. Top the pancakes with remaining apple filling and sprinkle with cinnamon sugar (1/2 cup sugar and 1/2 tsp cinnamon).
14. Serve with butter and syrup.