

Baked Apple Pancakes

Ingredients

- 1 cup Original Mix
- 2/3 cup milk
- 1 tbsp oil
- 1 egg, lightly beaten
- 1/4 cup butter, cubed
- 1/3 cup packed brown sugar
- 2 tsp apple pie spice
- 2 small or medium Granny Smith apples, peeled and sliced

How to make it

1. In a large bowl, combine the pancake mix, milk, oil, egg, and 1 tsp apple pie spice.
2. In an 8-in ovenproof skillet, melt butter.
3. Stir in brown sugar, remaining apple pie spice, apple slices; sauté until sugar is dissolved.
4. Pour batter over apple mixture and spread out batter evenly over apples.
5. Cook, uncovered, over medium heat until bubbles form on top of pancake.
6. Bake, uncovered, at 350°F for 12-17 minutes or until golden brown.
7. Sprinkle with powdered sugar.
8. Serve with syrup.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	12-17 min	22 min	4

Made with



Original Mix