

Caramel Apple Pancakes

Ingredients

Caramel Apples:

- 1/2 cup packed brown sugar
- 1/4 cup (1/2 stick) butter
- 3/4 tsp ground cinnamon
- 2 small (-1/–3-inch diameter) Gala or Fuji apples, cored, cut crosswise into very thin slices

Pancakes:

- 1 cup Original Mix
- 1 tsp ground cinnamon
- 3/4 cup milk
- 1 egg, beaten
- 1 tbsp butter, melted
- 1/2 cup Original Syrup, warmed

How to make it

1. For caramel apples, melt butter in large skillet. Add brown sugar and cinnamon; cook and stir until sugar is melted.
2. Add apples, stirring to coat with sugar mixture.
3. Cook over medium heat 5 to 7 minutes or until apples are tender, stirring frequently. Keep warm over low heat.
4. For pancakes, combine pancake mix and cinnamon in medium bowl.
5. Combine milk, egg and melted butter in small bowl with wire whisk; add to dry mixture.
6. Stir with wire whisk until large lumps disappear. Let stand 1 to 2 minutes to thicken.
7. For each pancake, pour scant 1/4 cup batter onto hot griddle.



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

Made with



Original Mix

8. Turn when pancakes bubble and bottoms are golden brown.
9. Serve topped with apple mixture and Pearl Milling Company™ Syrup.