

Chai Spiced Pancakes with Warm Apple Compote



Ingredients

- 1 cup Original Mix
- 1/4 tsp ground cinnamon
- 1 tsp ground cardamom
- 1/8 tsp ground cloves
- 1/8 tsp ground ginger
- 3/4 cup whole or 2% reduced fat milk
- 1 tbsp canola oil
- 1 egg
- 2 McIntosh apples, peeled, cored and chopped
- 1/2 cup apple cider or juice
- 1 tbsp fresh lemon juice
- 1/4 cup light brown sugar
- 1/2 cup Original Syrup

How to make it

1. Place pancake mix, cinnamon, cloves and ginger and 1/4 tsp cardamom in a large bowl. Whisk to combine. Add milk, oil and egg, and whisk until blended; batter will be lumpy. Do not over mix.
2. Meanwhile, heat a skillet over medium-low heat. Lightly grease skillet or griddle with solid butter or canola oil. You'll know that the skillet is ready when you sprinkle drops of water onto the griddle and they sizzle on the surface.
3. Pour about 1/4 cup of batter per pancake onto skillet and turn pancakes once they begin to bubble about 3 minutes per side; bottoms will be golden brown.
4. In a small saucepan over medium high heat, combine the apples, apple cider or juice, lemon juice, and brown sugar. Simmer over medium heat until the apples are tender and the juices

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	15 min	25 min	10-12

Made with



Original Mix

thicken into a thin syrup, 10 to 12 minutes.
Season with a pinch of salt.

5. Serve pancakes warm with a dollop of apple compote and maple syrup.