

Cranberry Apple Crumble Topped Pancakes

Ingredients

For the filling:

- 1 large apple, peeled and diced
- 12 oz fresh cranberries
- 1/2 cup brown sugar
- 2 tbsp flour

For the topping:

- 1 ½ cups quick cooking oats
- 4 tbsp butter, softened
- 2 tbsp heaping flour
- 1/2 cup brown sugar

For the pancakes:

- 1 package Buttermilk Mix
- Water
- Syrup for serving

How to make it

1. Preheat oven to 375°F.
2. In a mixing bowl, add cranberries, apples, flour, and sugar. Toss to combine.
3. Spread mixture in a small-medium sized baking dish.
4. Combine the ingredients for the topping and then stir with a fork until mixture is combined and crumbly. Spread over the fruit mixture.
5. Bake uncovered for 45-55 minutes, or until fruit is tender. Remove from oven and store at room temperature covered for up to three days.
6. When ready to serve, prepare pancakes according to box instructions. Take an ice cream scoop size of the crumble and top each



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	60 min	70 min	4-6

Made with



Buttermilk Mix

stack of pancakes.

7. This crumble will make a fair sized amount.
Serve any leftover warm with whipped cream
or ice cream later!