

Apple Cinnamon Pancakes



  
Skill Level: EASY

Pancakes:

2 Cups	Flour
1/3 Cup	Sugar
1/2 tsp	Cinnamon
1 tsp	Salt
1 1/2 tbsp	Baking powder
1	Egg
2 cups	Milk (I used almond milk)
2 tbsp	Butter, at room temperature
2 tsp	Vanilla



Queen Esther's
KITCHEN



Apple Cinnamon Topping:

2 tbsp

Butter

2

Apples, peeled, cored, and diced

2 tbsp

Brown sugar

1/2 tsp

Cinnamon

1/2 cup

Maple syrup



Directions:

For the pancakes:

Mix all dry ingredients together, then add egg, milk, butter, and vanilla. Whisk until incorporated.

Heat your frying pan to medium and pour the batter on a lightly oiled pan, flip when bubbles appear on the edges. Flip and cook until golden brown and fragrant.

For the apple topping:

Add butter, apples, brown sugar, and cinnamon to a medium sauce pan. Stir over medium heat for 3-5 minutes until apples are very tender. Add in syrup. Serve apple topping over warm pancakes.

Eat Like *Royalty*