

Apple Pancakes (Elaine's Recipe)

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This is a half recipe.

1 egg

1 cup all-purpose flour

¼ cup sugar

1 tsp. baking powder

½ tsp. baking soda

½ tsp. salt

1 tsp. ground cinnamon

½ tsp. ground ginger

1/8 tsp. nutmeg

1 cup plus 1 Tbs. buttermilk

2 Tbs. butter, melted

1 tsp. vanilla extract

1 apple, peeled, grated

1 apple peeled and sliced thin. (optional)

In a bowl, using electric mixer, beat egg until frothy. Add the flour, sugar, baking powder, baking soda, salt, cinnamon, ginger, nutmeg, buttermilk, melted butter and vanilla. Stir just until smooth and no lumps of flour remain, do not over mix. Add the grated apple and stir just until combined.

If the batter looks too thin, add a tablespoon or two of flour to thicken.

Heat griddle over medium-high heat until a few drops of water flicked onto the surface skitter across it. Lightly spray the griddle with nonstick cooking spray.

(optional) For each pancake, sprinkle ½ tsp. of sugar on 1 apple slice and place on griddle. Pour batter over apple slice to form pancake on griddle. Cook on both sides until golden brown.

Serve with warm homemade maple syrup. For an added touch sprinkle chopped walnuts on top of pancakes before serving.