

Apple Pancakes

BREAKFAST

Ingredients

- 2 small tart apples, peeled and chopped (approximately 1 1/2 cup)
- 3 tbsp Truly Grass Fed Unsalted Butter
- 2 tbsp honey
- 1/2 cup water
- 1 small cinnamon stick
- 1, 1/2 cup all-purpose flour
- 1/3 cup sugar
- 2 tsp baking powder
- 1/4 tsp baking soda
- 2 pinches salt
- 1, 1/2 cup buttermilk
- 2 eggs
- 1 tsp vanilla extract
- Vegetable oil

Instructions

1. Add 1 tbsp butter, apples, honey, water, and the cinnamon stick in a small pan. Cook over low heat, stirring occasionally until the apples are fully cooked and become caramelized, and the juices dry entirely. Let cool for 15 minutes.
2. Melt the remaining butter and set aside. In a medium bowl, mix flour, sugar, baking powder, baking soda, and salt. Then, add buttermilk, eggs, and vanilla extract and combine to form a smooth batter. Stir prepared apples into the batter.
3. Heat a medium non-stick frying pan and brush the surface with a little bit of vegetable oil. Turn heat to low, then scoop one small ladle of batter into the middle of the pan. Spread to form an even layer.
4. When pancake begins to bubble on top and is slightly golden around the edges, use a spatula to flip and cook the other side until also golden.
5. Transfer cooked pancake to a serving plate and repeat steps 3-4 to prepare the remaining batter.
6. Serve warm with more butter, honey, maple syrup, or apple sauce.



Naturally Irish. Truly Delicious.