

# Eli's-Style Apple Pancakes



You'll need:

- 1 recipe apple pancake batter (see back side)
- 8 oz. Apple pie filling
- 1 recipe brown sugar smear (below)
- 6 Ceramic ramekins

## **B r o w n   S u g a r   S m e a r**

¼ cup butter

½ cup brown sugar

1 tsp ground cinnamon

## **M i x i n g   P r o c e d u r e :**

Mix brown sugar, cinnamon and melted butter with clean fingers until moist (but crumbly).

## **P r e p a r a t i o n :**

1. Grease ramekins generously.
  2. Sprinkle 2 TBSP brown sugar smear into the bottom of each ramekin.
  3. Next, spoon ¼ cup of apple filling on top of sugar smear.
  4. Finally, pour ¼ cup of pancake batter on top of apples
  5. Bake at 350 degrees F for 13-15 minutes.
  6. Remove from oven and allow to sit at room temperature for 3-5 minutes, then invert onto plate. Serve warm.
- May freeze baked apple pancake in the ramekin for up to 1 month wrapped.
- \*Microwave instructions, for frozen prepared apple pancakes: 30 seconds – 1 minute on high setting. Invert onto plate; serve warm.



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## Ingredients for Batter:

½ cup all purpose flour  
½ tbsp powder sugar  
¼ tsp salt  
1 tsp baking powder  
2 tbsp melted butter  
2 egg yolks  
2 egg whites  
½ cup half and half  
1 tsp Nielsen-Massey vanilla  
extract (purchase at Eli's Café)

## Batter Preparation:

Sift flour, powdered sugar, baking powder and salt into mixing bowl; set aside.

Hand-whisk egg whites to soft peaks.

Combine yolks, vanilla, half and half and melted butter. While whisking, add flour mixture; mix until batter is smooth.

(over)