DINNERLY

Gingerbread Pancakes
with Apple Compote & Mascarpone

🕐   🍴 2 Servings
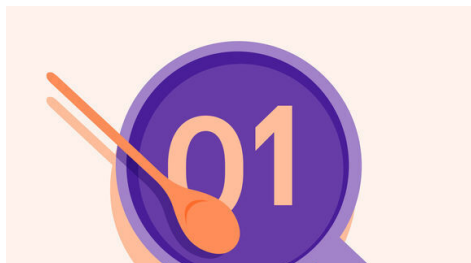
1. Prep ingredients

Peel and quarter **apples**; discard cores. Cut each quarter into ½-inch pieces.
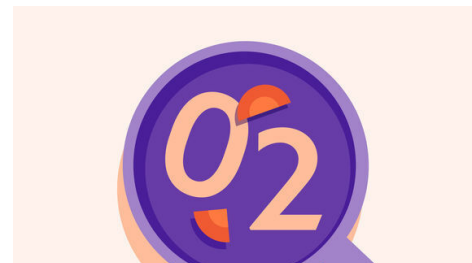
Coarsely chop walnuts. Heat a large nonstick skillet over medium-low heat. Add walnuts and cook, stirring occasionally, until golden and fragrant, about 4 minutes.


2. Cook apple syrup

Melt **2 tablespoons butter** in same skillet over medium-high heat. Add **apples**; cook, stirring occasionally, until lightly browned and softened, 3–5 minutes. Add **⅓ cup each of brown sugar and water, 1 teaspoon warm spice**, and **¼ teaspoon salt**. Cook until liquid is reduced by half, 2–4 minutes. Transfer to a bowl; cover to keep warm. Wipe out skillet.
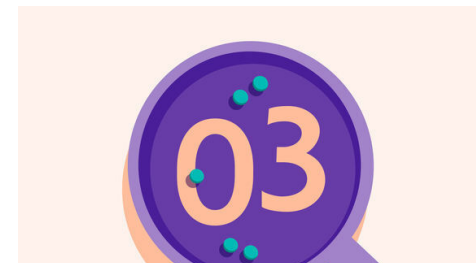

3.

Heat **2 tablespoons butter** in same skillet over medium-high, swirling, until butter starts to brown, 2–3 minutes. Transfer brown butter to a medium bowl and cool for 3 minutes. Add **2 large eggs, ½ cup milk or water, ¼ cup brown sugar**, ¼ cup molasses powder, remaining warm spice, and **1 teaspoon vanilla** . Add **biscuit mix**; whisk until no dry flour remains (mixture will be lumpy).
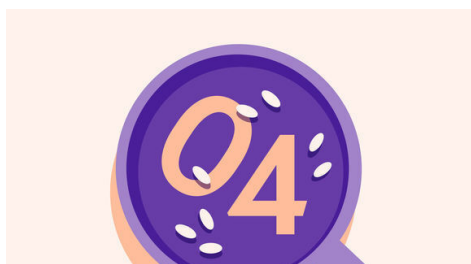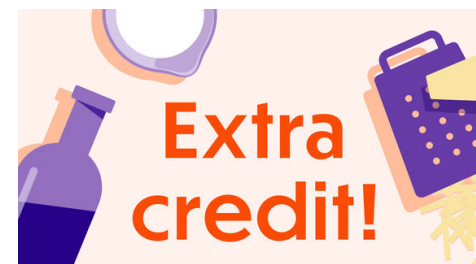

4.

Heat 2 tablespoons butter in same skillet over medium. Add about **¼ cupfuls batter** at a time (do not overcrowd skillet). Cook until golden brown and cooked through, about 90 seconds per side. Transfer to a plate. Repeat with **remaining batter**; add **butter or oil** as needed.
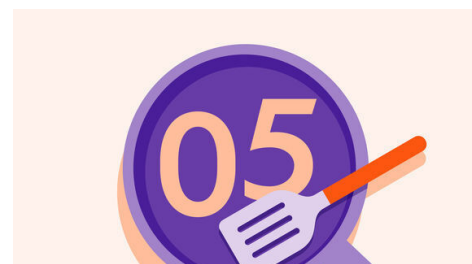
5.

Warm **apple syrup**, if necessary. Serve **pancakes** topped with **apple syrup, walnuts**, and **a dollop of mascarpone** . Enjoy!

6.

Extra credit!