

# DINNERLY

## Gingerbread Pancakes

with Apple Compote & Mascarpone



2 Servings

## WHAT WE SEND

- 2 (5 oz) biscuit mix <sup>1,2,3,4</sup>
- 2 oz molasses powder
- ¼ oz warm spice blend
- 2 apples
- 5 oz dark brown sugar
- 3 oz mascarpone <sup>2</sup>
- 1 oz walnuts <sup>5</sup>

## WHAT YOU NEED

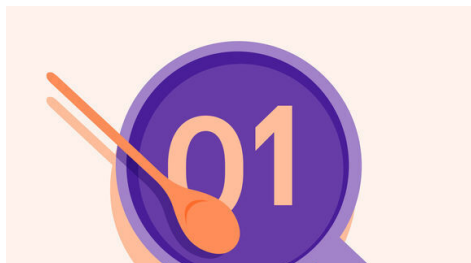
### TOOLS

### ALLERGENS

Egg (1), Milk (2), Soy (3), Wheat (4), Tree Nuts (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

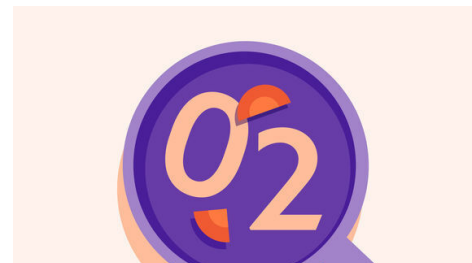
Calories 0kcal



#### 1. Prep ingredients

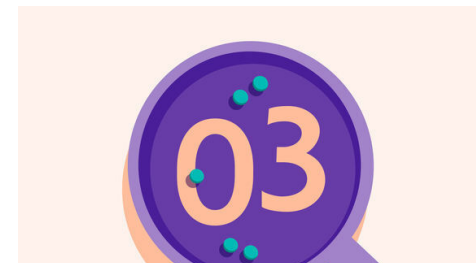
Peel and quarter **apples**; discard cores. Cut each quarter into ½-inch pieces.

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.



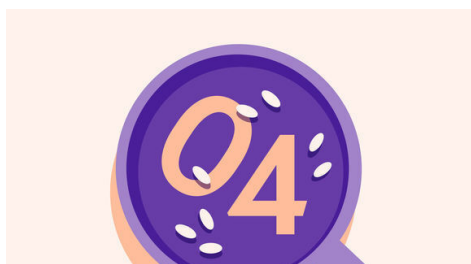
#### 2. Cook apple syrup

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.



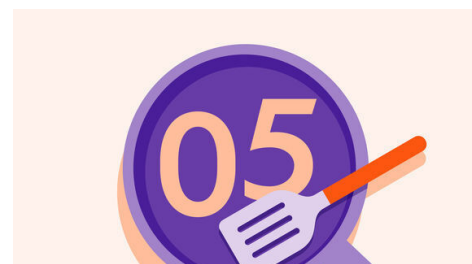
#### 3.

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).



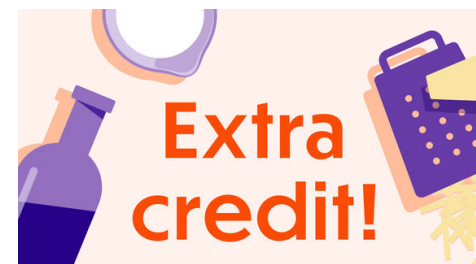
#### 4.

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!