



Gingerbread Pancakes with Walnut Granola

Maple-Glazed Apples & Mascarpone



1h



2 Servings

It's the coziest time of the year! We've channeled the festive, warming flavor of gingerbread into fluffy pancakes, and the result is a sweet seasonal breakfast treat. These pancakes aren't your average flapjacks; we top spiced griddled cakes with crunchy, homemade walnut granola and sweet warm apple syrup. (2p serves 4; 4p serves 8)

What we send

- 3 oz oats
- 1 oz walnuts ¹⁵
- 5 oz dark brown sugar
- 2 apple
- 2 (1 oz) maple syrup
- ¼ oz warm spice blend
- 1 oz buttermilk powder ⁷
- 5 oz self-rising flour ¹
- 2 oz molasses powder
- 1 pkg mascarpone ⁷

What you need

- 2 Tbsp melted butter & 4½ Tbsp butter ⁷
- kosher salt
- 1 large egg ³

Tools

- parchment paper (or nonstick baking mat)
- rimmed baking sheet
- large nonstick skillet

Allergens

Wheat (1), Egg (3), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 770kcal, Fat 39g, Carbs 98g, Protein 13g



1. Bake granola

Preheat oven to 350°F with a rack in the center.

In a medium bowl, stir to combine **oats, walnuts, 2 tablespoons each of brown sugar and melted butter**, and **½ teaspoon salt**. Transfer to parchment-lined rimmed baking sheet; press flat into a ½-inch thick layer. Bake on center rack until golden brown and toasted, stirring halfway through, 20-25 minutes total. Set granola aside to cool.



4. Make pancake batter

Heat **2 tablespoons butter** in same skillet over medium-high, swirling, until butter starts to brown, 2-3 minutes. Remove brown butter from heat and cool for 3 minutes. In a medium bowl, whisk to combine **buttermilk powder, flour, remaining warm spice, brown butter, 2 tablespoons each of molasses powder and brown sugar, ¾ cup water**, and **1 large egg**. (It's OK if there are a few lumps).



2. Prep apples

While **granola** bakes, peel and quarter **apples**; discard cores. Cut each quarter into ½-inch pieces.



5. Cook pancakes

Heat **½ tablespoon butter** in same skillet over medium-low (or lightly brush or spray with oil). Use a ¼ cup dry measure to place **4 pancakes** in skillet. Cook until edges are dry and bubbles form on top, 2-3 minutes (reduce heat if browning too quickly). Flip pancakes; cook 1-2 minutes. Transfer to a plate. Repeat with **remaining batter**; add **butter or oil** as needed.



3. Cook apple syrup





Melt **2 tablespoons butter** in a large nonstick skillet over medium-high heat. Add **apples**; cook, stirring occasionally, until lightly browned and softened, 3-5 minutes. Add **all of the maple syrup, ¼ 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.



6. Serve

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

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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