

# DINNERLY



## Apple Cinnamon Pancakes with Maple Syrup



20-30min



2 Servings

Wakey, wakey! It's another beautiful morning, and you're ready to tackle the day head on. But first, let us give you the tall stack of pancakes you deserve. Make these easy cinnamon-spiced pancakes, then top them off with caramelized apple slices and as much maple syrup to your heart's content. We've got you covered! (2p-plan serves 4; 4p-plan serves 8—nutrition reflects 1 stack of pancakes)

### WHAT WE SEND

- 2 apples
- 5 oz dark brown sugar
- 1 oz buttermilk powder <sup>1</sup>
- 10 oz self-rising flour <sup>3</sup>
- ¼ oz ground cinnamon
- 2 (1 oz) maple syrup

### WHAT YOU NEED

- butter <sup>1</sup>
- kosher salt
- 2 large egg <sup>2</sup>

### TOOLS

- large skillet

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 680kcal, Fat 20g, Carbs 116g, Protein 12g



#### 1. Prep apples

Peel and core **apples**, then cut into ½-inch pieces.



#### 2. Cook apple topping

Melt **4 tablespoons butter** in a large skillet over medium heat. Add **apples** and a **generous pinch of salt**; reduce heat to medium-low. Cook, stirring often, until softened and browned in spots, 3–4 minutes. Add **⅓ cup packed brown sugar**; cook, stirring, until sugar is melted and apples are coated, about 1 minute. Transfer to a plate; cover to keep warm. Wash and dry skillet for step 4.



#### 3. Prep pancake batter

In a medium bowl, whisk together **buttermilk powder**, **all of the self-rising flour**, **remaining brown sugar**, **1 teaspoon cinnamon**, **2 large eggs**, **1¼ cups water**, and **2 tablespoons melted butter or oil** until combined into a thick batter (it's okay if there's a few lumps).



#### 4. Cook pancakes

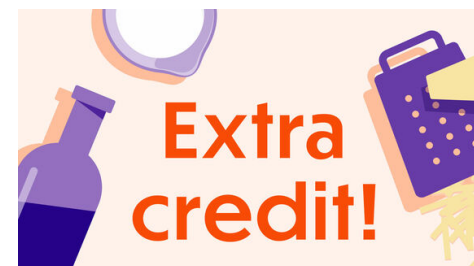
Return skillet to medium-low heat. Melt **½ tablespoon butter**, swirling skillet to coat (or brush skillet with **oil**). Pour about **¼ cupfuls of batter** into skillet (do not overcrowd pan). Cook until edges look dry and bubbles form on top, about 2 minutes (reduce heat to low if browning too quickly).



#### 5. Finish & serve

Flip **pancakes** and cook, 1–2 minutes more. Transfer to a plate; repeat with **remaining batter**, melting more **butter or oil** as needed.

Serve **pancakes** topped with **caramelized apples** and **maple syrup**. Enjoy!



#### 6. Eat it later!

Let pancakes cool completely. Store pancakes and caramelized apples in separate covered containers in the fridge. Pancakes may also be stored in the freezer (stack between pieces of parchment or waxed paper to prevent sticking). Warm apples in a microwave and pancakes in a toaster.