

DINNERLY



Gingerbread Pancakes with Apple Syrup

Walnuts & Mascarpone



45min



2 Servings

When the holiday season finally rolls around, we want to celebrate at every meal, including breakfast! What better way to start your day than with a stack of gingerbread pancakes? Warm-spiced pancakes sweetened with molasses powder get topped off with an apple syrup, toasted walnuts, and a dollop of creamy mascarpone. Is your gingerbread house jealous yet? **290**
We've got you covered! (2-p plan serves 4; 4-p plan serves 8)

WHAT WE SEND

- 2 apples
- 1 oz walnuts ¹⁵
- 5 oz dark brown sugar
- ¼ oz warm spice blend
- 2 oz molasses powder
- 4 (2½ oz) biscuit mix ^{1,3,6,7}
- 3 oz mascarpone ⁷

WHAT YOU NEED

- 6 Tbsp butter ⁷
- kosher salt
- 2 large eggs ³
- ½ cup milk or water ⁷
- vanilla extract

TOOLS

- large nonstick skillet

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

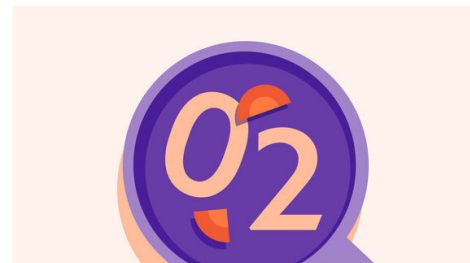
Calories 900kcal, Fat 52g, Carbs 101g, Protein 11g



1. Prep apples & walnuts

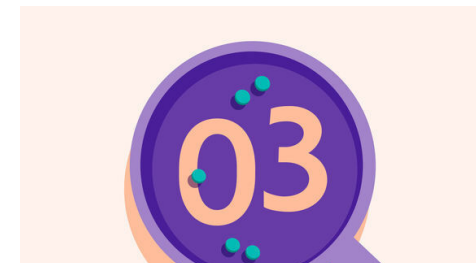
Peel and quarter **apples**; discard cores. Cut each quarter into ½-inch pieces.

Coarsely chop **walnuts**. Heat a large nonstick skillet over medium-low. Add walnuts and cook, stirring occasionally, until golden and fragrant, about 4 minutes. Transfer to a bowl and set aside.



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 second bowl; cover to keep warm. Wipe out skillet.



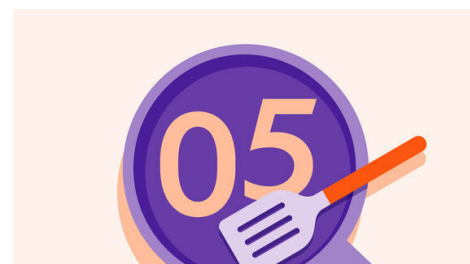
3. Make pancake batter

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



4. Cook pancakes

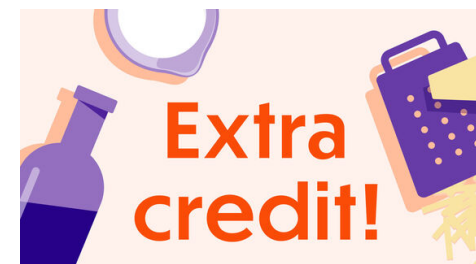
Heat 2 **tablespoons butter** in same skillet over medium. Add about ¼ **cup batter** at a time (do not overcrowd skillet). Cook until golden brown and cooked through, about 90 seconds per side. Transfer to a plate. Repeat with **remaining batter**; add more **butter or oil** as you go, if necessary.



5. Finish & serve

Rewarm **apple syrup**, if necessary.

Serve **gingerbread pancakes** with **apple syrup**, **walnuts**, and a **dollop of mascarpone**. Enjoy!



6. Check us out!

Want to see helpful cooking tips, tricks, and bonus Dinnerly content? Follow us on Instagram @dinnerly or TikTok @dinnerlyus for more!