

KIDS Inc.

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BUTTERMILK APPLE PANCAKES WITH APPLE SYRUP

Pancakes:

2 cups all purpose flour
2 cups buttermilk
3 Tbsp. sugar
2 large eggs
1 teaspoon baking powder
6 Tbsp. Butter, melted
1 teaspoon baking soda
1 teaspoon salt

Blend flour, sugar, baking powder, baking soda, and salt in large bowl. Whisk buttermilk, eggs, and 2 Tbsp. melted butter in medium bowl. Whisk mixture into dry ingredients. Set batter aside.

Apple Mixture:

5 Granny Smith, Fuji, or Golden Delicious apples, peeled, cored, and cut into thick slices
1/3 cup sugar
1 teaspoon cinnamon
Combine All ingredients. Pour over Blackberry mixture.

Preheat oven to 250 degrees. Heat 4 Tbsp. butter in large skillet. Add apples, sugar, and cinnamon; saute until apples are golden, about 10 minutes.
Brush a 10 inch skillet with melted butter. Pour scant cup batter into skillet cooking until golden brown on bottom. Turn and brown other side. Place 1/8 of apple mixture on half of pancake; fold in half.
Place finished pancakes in oven until all pancakes are made. Serve with Apple Syrup

APPLE SYRUP

4 cups apple cider
1/2 cup sugar
1 medium Granny Smith, Fuji, or Golden Delicious apple
2 Tbsp. raisins
1 cup light corn syrup
1 Tbsp. butter
1 teaspoon cinnamon

Combine cider and sugar in heavy saucepan. Bring to boil over medium heat, stirring until sugar dissolves. Boil 10 minutes. Add corn syrup, apple and raisins and boil until mixture is reduced to 1 cups, about 45 minutes. Stir in butter and cinnamon. Prepare a day ahead. Cover and refrigerate.
Serve warm.