

Choco Fever Dream

Apple Pancakes – Easy & Delicious Breakfast

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Batter

- [ ] 1 ½ cups all-purpose flour
- [ ] 2 tbsp brown sugar
- [ ] 1 tsp baking powder
- [ ] ½ tsp baking soda
- [ ] ¼ tsp salt
- [ ] 1 tsp ground cinnamon
- [ ] ¼ tsp ground nutmeg
- [ ] 1 cup milk
- [ ] 1 large egg
- [ ] 2 tbsp melted butter
- [ ] 1 tbsp lemon juice
- [ ] 1 large apple, peeled, cored, and grated

Maple Glaze

- [ ] ¼ cup pure maple syrup
- [ ] 1 tbsp butter, melted
- [ ] Pinch of cinnamon (optional)

Instructions

1. In a large bowl whisk together flour, brown sugar, baking powder, baking soda, salt, cinnamon, and nutmeg.
2. In another bowl combine milk, egg, melted butter, and lemon juice; beat until smooth.
3. Pour the wet mixture into the dry ingredients and stir just until combined; the batter will be slightly lumpy.
4. Fold the grated apple gently into the batter, distributing pieces evenly.
5. Heat a non-stick skillet over medium heat and add a thin layer of butter.
6. Spoon ¼-cup portions onto the skillet; cook until bubbles appear on the surface, about 2-3 minutes.
7. Flip carefully and cook another 2 minutes until golden brown.
8. Meanwhile, whisk maple syrup, melted butter, and a pinch of cinnamon in a small saucepan; warm just until fluid.
9. Stack pancakes on a plate, drizzle the warm glaze over the top, and serve immediately.

Nutrition per serving

320 kcal	7 g	48 g	10 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the batter seems too thick, add a splash more milk.
- For extra caramel flavor, toss the grated apple with a little brown sugar before folding in.
- A dusting of powdered sugar adds a delicate sweet finish.