

Apple Pancakes

Contributed by Todd Armstrong

Ingredients:

Apples (2-3)
Pancake mix, any brand
Oil, butter, or cooking spray
Syrup
Butter or margarine (optional)

Equipment:

Peeler (or knife for peeling)
Large bowl
Measuring cup
Grater, handheld or box (or knife)
Whisk or fork
Ladle or large spoon
Electric griddle (or frying pan & stovetop)
Paper towel
Spatula/pancake turner

Instructions:

1. Measure pancake mix, according to package directions, and place in bowl.
2. Peel apples, and leave whole.
3. Grate apples into pancake mix, and stir apples until coated with mix. *(If you do not have a grater, you can chop the apples into small pieces then stir them into the mix)*
4. Add water, according to package directions
5. Stir until mixed. If the batter is too thick, add some water; if it's too thin, add a bit more mix.
6. Heat griddle or frying pan to medium high, and add oil, butter, or cooking spray, wipe with paper towel.
7. Ladle or spoon batter onto hot pan, and cook until bubbles form on edges of pancakes, lift up edge to check doneness, and turn when golden brown. Cook a few more minutes, until other side is golden brown.
8. Serve with syrup.