

Apple Pancakes

Season: Winter

Serves: 20 tastes

| Equipment: | Ingredients: |
|---------------------------|---------------------------------|
| Chopping boards | 5 apples |
| Sharp knives | 1 ½ cups plain flour |
| Peelers | 2 teaspoons baking powder |
| Apple corer | 3 tablespoons raw sugar |
| 2 Medium mixing bowls | 1/3 cup applesauce |
| Measuring jug | 2 teaspoons vanilla |
| Measuring cups and spoons | 1 cup milk |
| Whisk | 2 teaspoons apple cider vinegar |
| Tongs | Vegetable oil |
| Non-stick frypan | Cinnamon sugar to sprinkle |
| Spatula for flipping | |
| Serving plates | |

What to do:

1. Peel apples and cut horizontally into slices about ½ cm thick. You should get 8-10 slices per apple. Remove the core using the apple corer. The apple slice will be shaped like a donut.
2. Place dry ingredients into the medium mixing bowl and mix to combine. Add applesauce, apple cider vinegar, vanilla and ¾ cup milk into the jug and mix well. Pour wet ingredients into the dry and mix until combined and free of lumps. Add extra milk as needed to the batter so that it will thickly coat the apple slices.
3. Heat a little oil in the frying pan over a medium heat. Dip the apple slices into the batter and add to the pan. Cook the apple pancakes in batches, adding extra oil as needed. Cook until bubbles appear in the batter, about 3 minutes. Flip and cook until golden underneath.
4. Place on kitchen paper while you cook the remaining pancakes. Keep warm until ready to serve. Put pancakes onto serving plates and sprinkle with cinnamon sugar.