

## Dutch Apple Pancakes from the Follansbee Inn

Note: This recipe is for one 12" pancake, which makes 8 slices.

Use a non-stick oven-able fry pan.

(Available at specialty kitchen or restaurant supply stores).

- 4 Tablespoons butter
- 2 Large Granny Smith Apples,
- cored, peeled and cut into 1/4" slices
- 1 teaspoon ground cinnamon
- 2 Tablespoons Sugar
- 5 Tablespoons butter, melted
- 5 Eggs
- 1 1/4 cup milk
- 1 1/4 cup Flour
- 1 1/4 teaspoon Salt
- Confectioner's sugar for presentation

Preheat Oven to 400 degrees Fahrenheit.

Spray an ovenproof 12" fry pan that has non-stick coating with vegetable spray (or grease pan lightly). In another fry pan over medium heat, melt 4 Tablespoons of butter. Add apple slices, cinnamon & sugar, stirring occasionally until apples begin to soften & brown, 5-6 minutes. Set aside.

In a bowl, beat eggs with a whisk. Add milk and whisk mixture until blended. Sift flour and salt into egg mixture & whisk just until blended. Melt remaining 5 Tablespoons butter. Add to flour-egg mixture and whisk briskly until smooth.

Pour batter into prepared pan and arrange apples evenly over batter (it looks very nice if you spiral the apple slices in a circle).

Bake until pancake is browned and puffed up, about 30 - 35 minutes.

To Present: Remove from oven, dust with powdered sugar and serve immediately with maple syrup.

Note: DO NOT PEEK 25 minutes. These pancakes "deflate" immediately upon hitting the colder air, forming the bowl shaped effect. It is what they are supposed to do. They also do not rise until the last 10 or 15 minutes.

**Variations:**

German Pancake. Make the batter only, omitting the apple-cinnamon mixture. After the pancake is finished baking, serve with fresh lemon slices or lemon juice on the side, and heavily sprinkled with confectioner's sugar.

Bavarian Pancake. Add dried fruit, such as raisins, currants or cranberries to the apple-cinnamon mixture.

Summer Pancake. Make the batter only, omitting the apple-cinnamon mixture. After the pancake is finished baking and has cooled slightly to its "bowl shape" add mixed berries, such as strawberries, blueberries and raspberries into the "bowl" of the pancake and then sprinkle with confectioner's sugar or top with whipped cream.

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