

**Henniker House B&B** ~ 866-428-3198  
Corner of Main Street & Ramsdell Road, Henniker NH  
*Classic in-town Victorian overlooking Contoocook River. Minutes away from Pats Peak  
Ski Area and New England College.*  
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## **Puffy Apple Pancakes, aka Dutch Babies**

This recipe is also featured on the NHPR recipe blog <http://www.nhpr.org/node/32431> along with this quote from NPR

This recipe came to us from Kate Bartlet, innkeeper for the Henniker House Bed and Breakfast. Kate also shared the story behind the recipe: "Henniker House B&B is in a big old Victorian house that served as a birthing hospital in the 1920's & 1930's. I started making these in the Fall of 2005 - if you remember it was a very rainy Fall, with serious flooding. I ran out of apples and the U-pick orchard was always closed - who is out picking apples in the rain? I finally called over & the owner said he'd open up - because it was important to my business. After I got two big bags, I thanked him and invited him to breakfast in appreciation. When I checked that he knew where the B&B was, he said 'dearie, I was born in that house.' So now I tell my guests they are eating apple pancakes made with apples tended by a man who was born in this house."

Kate also recommends New Hampshire maple syrup over the store-bought variety. This has a story of its own: "I served these with our maple syrup to a woman from CT - not knowing that the syrup came from her cousins farm. Laughs all around."

### Directions:

For 2 pancakes: Preheat oven to 350 Core, peel & slice 2 apples, sauté in butter & liberal quantities of cinnamon for about 8 minutes.

Whirl in a blender (take the center part of the lid out to allow more air to enter): 3 eggs 1/3 cup flour 1/2 cup milk dash salt.

Spray 2 oven safe dishes with nonstick cooking spray & put them on a cookie sheet so you can pull the dishes in and out of the oven without slopping. Put apples in bottom of each dish, pour batter over top.

Bake for 25 minutes - have a look at them - are they puffy and starting to brown? Might go as long as another 25 minutes depending on your oven. Put a pad of butter and some cinnamon/sugar on the top. Put them back in the oven for 5 minutes & they'll puff up some more. Serve quickly so they don't fall.

Also note that warmed New Hampshire maple syrup will make them taste better than that stuff that VT ships around the country.