

## Oven Apple Pancake – Maple Syrup Cookbook by Ken Haedrich

### *Ingredients:*

2 Firm Cooking Apples, peeled, cored, and sliced

2 Tbsp Pure Maple Syrup

1 Tbsp lemon juice

4 Tbsp butter

3 eggs

½ C milk

½ C all-purpose flour

½ tsp ground cinnamon

¼ tsp ground nutmeg (optional)

Dash of ground cloves (optional)

¼ tsp salt

Warm Maple Syrup for serving

### *Directions:*

- Preheat oven to 425. Toss apples with syrup and lemon juice, set aside. Melt butter in a medium cast-iron skillet and remove from heat.
- Beat eggs and milk in a bowl with 1 Tbsp of melted butter. In a separate bowl combine dry ingredients. Whisk into egg mixture until smooth.
- Return skillet to heat and sauté apples over high heat until tender, about 2-3 minutes. Spread apples evenly in skillet and slowly pour on batter. Bake for 15-18 minutes. Should be puffy and lightly browned. Serve warm and drizzled with maple syrup.