

Find more recipes at www.usda.gov/whatscooking
USDA is an equal opportunity provider, employer, and lender.

Apple Slice Pancakes

Makes: 6 servings

Jazz up regular pancakes with apple and cinnamon.

Ingredients

- 1 apple (Granny Smith)
- 1 1/4 cups pancake mix (any type)
- ½ teaspoon cinnamon
- 1 large egg
- 2 teaspoons canola oil
- 1 cup milk, low-fat

Directions

- 1. Lightly coat a griddle or skillet with cooking spray and heat over medium heat.
- 2. Peel, core and thinly slice apple into rings.
- 3. In a large mixing bowl, combine ingredients for pancake batter. Stir until ingredients are evenly moist. (Small lumps are ok! Over-mixing makes pancakes tough.)
- 4. For each pancake, place apple ring on griddle and pour about 1/4 cup batter over apple ring, starting in the center and covering the apple.
- 5. Cook until bubbles appear. Turn and cook other side until lightly brown.

Notes

To test the griddle to see if it is hot, sprinkle it with a few drops of water. When the drops sizzle and dance, you are ready to cook! The easiest way to pour the batter onto the hot griddle is to use a 1/4 cup measuring cup for each pancake. If the first pancake is too brown, lower the heat.

Learn more about apples

My Notes

Source: Kansas Family Nutrition Program, Kids a Cookin'

1 of 2 2/20/2018, 10:16 AM

Nutrition Information

Nutrients	Amount	MyPlate Food Groups	
Calories	174	Fruits	1/4 cup
Total Fat	4 g	Grains	1 1/2 ounces
Saturated Fat	1 g	Dairy	1/4 cup
Cholesterol	34 mg	For more information on MyPlate Food Groups visit ChooseMyPlate.gov	
Sodium	382 mg		
Total Carbohydrate	29 g		
Dietary Fiber	2 g		
Total Sugars	10 g		
Added Sugars included	3 g		
Protein	6 g		
Vitamin D	N/A		
Calcium	171 mg		
Iron	1 mg		
Potassium	160 mg		
N/A - data is not available			

Cornell Cooperative Extension Jefferson County



203 North Hamilton Street Watertown, NY 13601-2948 P. 315-788-8450 F. 315-788-8461 E. jefferson@cornell.edu W. http://ccejefferson.org

Cornell Cooperative Extension is an employer and educator recognized for valuing AA/EEO, Protected Veterans, and Individuals with Disabilities and provides equal program and employment opportunities.