



## Mom's Simple Apple Pancakes

Yield: 4 to 6 medium pancakes

- 1 large Fuji apple, quartered, cored, thinly sliced into halfmoons
- 1 egg, medium, beaten
- pinch of salt
- fresh mint leaves (extra yum with sweet food)
- 2 tbsp clarified butter (Ghee), separated
- optional: brown sugar, vanilla sugar (1/2 confectioner sugar, 1/2 fine sugar, scraped vanilla bean, mix)
- 1/3 cup flour; we prefer unbleached
- 1/4 cup whole milk
- 1/3 cup water (or use all milk if using nut milk)

Add flour to beaten egg and mix well. There should be no lumps. Batter will be quite dense at this point.

Add milk, mix well. Add water, mix well.

Warm up the Cook-N-Dine on #5. When orange light is off, set temperature to #7.

Grease up the cooking center with 1 tbsp Ghee; use spatula to cover evenly. Pour or ladle batter into the center and add the apples, pressing them into the batter slightly. As soon as it released, move out a little and pour/ladle the next pancake. Repeat with apple slices. Pour next pancake into center. Repeat with apple slices. We recommend to cook max 3 medium or 4 smaller pancakes at a time.

When golden brown on the bottom sprinkle top with a little powdered sugar. Then turn to cook the apple side until apples begin to soften and brown. If desired add a small pad of butter on the top and sprinkle with brown sugar.

**Tip:** We like Fuji apples because they don't fall apart while browning and have just the right balance of sweetness and acidity. Try thinly sliced Granny Smith for a quite different taste experience.

A couple of brown bacon slices to cut through the sweetness don't hurt either.

