

Caramel Apple Pancakes

Apple season is in full swing and I love those crunchy, sweet honey crisps! I used them in this recipe, but any firm, sweet apple will work. My husband said these pancakes tasted like they came from a five star restaurant! Well, I don't know about that, but they were pretty good! And the caramel sauce makes a great ice cream sauce too!



How to Do it:

First, prepare the apple filling. Put all the ingredients in a saucepan and simmer over medium heat until the apples are soft and the sugar has melted. Set them aside



Next, mix up the pancake batter. Put all the dry ingredients in a large bowl. Whisk the eggs with the milk and pour slowly into the dry mix. Stir until well blended. It should be thick, but still pour easily. Gently mix in half of the apple mixture and as much of the liquid from the apples as you can.



Spray a skillet with cooking spray and heat the skillet on

medium – low. Pour about $\frac{1}{2}$ cup of mixture onto the skillet and cook until bubble start to form, and then gently flip the pancake to cook the other side. Watch them carefully to make sure they don't burn.

Next, make the sauce. Put all the ingredients into a small saucepan and bring to a boil.



Reduce the heat to medium and cook, stirring constantly, until it is thick and golden. If you prefer a darker caramel, you can use brown sugar, but it will have more of a molasses flavor than a caramel flavor.

Put two or three pancakes on a plate, top with a couple tablespoons of apples and some of the caramel sauce. You can add a pat of butter too if you want. Serve with bacon!

Serves 4 – 6



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Apple Filling

- 2-1/2 cups peeled and chopped apple ((about 2 medium to large))
- 1/2 cup brown sugar
- 1/4 cup butter
- 2 teaspoons ground cinnamon
- 1 teaspoon ground nutmeg

Pancakes

- 3 cups all purpose flour
- 2-1/2 cups cold milk
- 2 large eggs
- 1-1/2 teaspoon salt
- 3 Tablespoons granulated sugar
- 1/2 teaspoon baking powder

Caramel Sauce

- 1 cup granulated sugar
- 3/4 cup whipping cream
- 2 Tablespoons butter
- 2 Tablespoons water

Apple Filling

1. Put all the ingredients in a saucepan and simmer over medium heat until the apples are soft and the sugar has melted. Set them aside

Pancakes

1. Put all the dry ingredients in a large bowl. Whisk the eggs with the milk and pour slowly into the dry mix. Stir until well blended. It should be thick, but still pour easily.
2. Gently mix in half of the apple mixture and as much of the liquid from the apples as you can.
3. Spray a skillet with cooking spray and heat the skillet on medium – low.
4. Pour about $\frac{1}{2}$ cup of mixture onto the skillet and cook until bubble start to form, and then gently flip the pancake to cook the other side. Watch them carefully to make sure they don't burn.
5. Continue until all the batter is used. Put the pancakes

in a warm oven to keep them warm.

Caramel Sauce

1. Put all the ingredients into a small saucepan and bring to a boil.
2. Reduce the heat to medium and cook, stirring constantly, until it is thick and golden. If you prefer a darker caramel, you can use brown sugar, but it will have more of a molasses flavor than a caramel flavor.

Building the Pancake

1. Put two or three pancakes on a plate, top with a couple tablespoons of apples and some of the caramel sauce. You can add a pat of butter too if you want. Serve with bacon!

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Below are some of the items we used to create this recipe!

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