

BAKED APPLE PANCAKE

- 1. Saute apples in butter
- 2. Blend flour, milk, eggs, salt, vanilla and nutmeg
- 3. Arrange apples on a 9: x 13" baking pan, sprayed with non stick cooking spray.
- 4. Pour egg mixture on top of apples.
- 5. Bake at 450°F for 15 minutes. Reduce heat to 375°F and bake for 10 minutes longer.
- 6. Serve with maple syrup.

- 6-9 Apples peeled, cored and sliced thin
- 3 Tbsp Butter
- 1-1/2 cups Flour
- 1-1/2 cups Milk 10 Eggs
- 3/4 Tsp Salt
- 1/4 Tsp Nutmeg
- 1-1/2 Tsp Vanilla

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