



INGREDIENTS

WET INGREDIENTS

- 1 cup of milk
- 1 large egg
- 1 TSP of vanilla bean extract
- 1/3 cup of rolled oats
- 4 TBSP of melted butter
- 1 cup of grated apple (of choice)
- 2 tbsp of granulated sugar

DRY INGREDIENTS

- 1 1/3 cup of AP flour
- 1 TSP of kosher salt
- 1 TSP of baking powder
- 1 TSP of cinnamon

CHANTILLY CREAM

- 1 cup of whipping cream
- 3 TBSP of icing sugar
- 3 TBSP of cream cheese
- 1/2 TSP of vanilla bean extract

OTHER

- 1 cup of blueberries
- Maple syrup



APPLE PANCAKES

By Caterina Romano's kitchen

DIRECTIONS

1. Add the vanilla and oats to the egg and scramble the mixture.
2. In a large glass bowl, combine the milk with the egg mixture and scramble for 2 minutes.
3. Add the butter, grated apple and sugar and mix until well combined.
4. Combine the flour, salt, baking powder and cinnamon. Mix well and sift the flour combination together.
5. Add the dry to the wet, one tablespoon at a time and continue mixing until the batter is ready.
6. Place a plastic film over the batter and refrigerate for a minimum of 1 hour.
7. Set the griddle to 350 DF.
8. Line your griddle with clarified butter.
9. Brush the inside of your pancake rings with clarified butter. Place them on the hot griddle and using a 1/3 cup scooper fill the rings with the batter. Use the back of a tablespoon to even out the pancakes. Griddle for about 2 minutes on each side.
10. Brush the griddled pancakes with clarified butter.
11. For the Chantilly cream, in the bowl of a stand mixer fitted with a whisk attachment at medium to high speed, combine the whipping cream, icing sugar, cream cheese and vanilla bean paste and whisk until well combined.
12. Plate the pancakes. Top with the Chantilly cream, add blueberries and sprinkle with Maple syrup.

ENJOY THE APPLE PANCAKES