

Baked Apple Pancake



A super easy baked pancake with sliced apples and a buttery cinnamon~sugar topping

Serves 8

1/4c sugar

1/2t cinnamon

3 eggs

1/2c Half and Half

1T lemon zest

1/2c flour

1/2c butter, divided use

2 apples, peeled, cored, sliced 1/4" thick

Confectioner's sugar

Preheat oven to 450. In small bowl mix sugar and cinnamon and set aside.

In medium bowl, lightly whisk eggs, milk and lemon zest. Blend in flour until just mixed ~ batter will be lumpy.

In 10" ovenproof skillet (cast iron is best) melt half of the butter over medium heat. Add apples and sauté for 5 minutes or until tender. Pour egg batter over apples in skillet and bake 20 minutes. Remove from oven.

Melt remaining butter and drizzle over pancake. Sprinkle with cinnamon mixture. Return skillet to oven and bake 5 minutes or until sugar is bubbly. Dust with confectioner's sugar and serve from skillet.

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