🥞 Apple Pancake Lab

Culinary 1 · Unit 3 · Level 2 · Wed 10/14 (Blue)



Name: _____ Date: _____ Period: _____

Makes 1 skillet pancake (2-3 people). Mrs. Dyches' recipe: The Apple Pancake (her link: thekitchn.com, could not be opened) — standard version, check with Mrs. Dyches — standard version, check with Mrs. Dyches — standard version, check with Mrs. Dyches.

🧺 Apples

- ☐ 🍎 **1** apple, peeled and thinly sliced
- ☐ 🧈 **2 Tbsp** butter
- ☐ 🟫 **2 Tbsp** brown sugar
- ☐ 🟤 **¼ tsp** cinnamon

🧺 Batter (standard version)

- ☐ 🥚 **2** eggs
- ☐ 🥛 **½ cup** milk
- ☐ 🌾 **½ cup** flour
- ☐ 🍚 **1 Tbsp** sugar
- ☐ 🧂 **pinch** salt

👩‍🍳 Steps: check each box when you finish

- [ ] 1 🔥 Oven to **425°F**.
- [ ] 2 🍎 Peel and **thinly slice** the apple.
- [ ] 3 🧈 Melt butter in the skillet. Add apples, brown sugar, cinnamon. Cook **5 minutes**.
- [ ] 4 🥣 Whisk eggs, milk, flour, sugar, and salt until smooth.
- [ ] 5  Pour the batter over the apples.
- [ ] 6 ⏲️ Bake **15-18 minutes** until puffed and brown.
- [ ] 7 🧤 Mitts on! The handle is hot. Serve. Photo!

💡 *Her Canvas link (The Kitchn) did not open for us. This is a standard recipe: check it against her copy.*