



MÜNCHENER APFEL PFANNEKUCHEN

adapted from Magnolia Pancake Haus

INGREDIENTS

- 1 small tart sweet apple, peeled, cored and thinly sliced
- 1/2 teaspoon cinnamon
- 1/8 teaspoon nutmeg
- 2 eggs
- 1/3 cup milk (whole milk is preferred)
- 1 tsp. vanilla
- 1/3 cup flour
- 1/2 teaspoon sugar
- 1/4 teaspoon salt
- 1/4 cup packed brown sugar
- 2 1/2 tablespoons cold butter
- Powdered sugar or whipped cream to garnish

PROCEDURE

1. Preheat oven to 375 degrees.
2. Toss the **apples** with **cinnamon** and **nutmeg**, and saute in a 6-inch oven-proof nonstick pan. Stir occasionally with a rubber spatula to prevent sticking. Sauté over medium-low heat until apples begin to soften, about 3 to 5 minutes. (This is about how long it takes to make the batter.)
3. While the apples are cooking, whisk together the **eggs**, **milk** and **vanilla** in a medium bowl. Add the **flour**, **sugar** and **salt** and whisk until just combined. Don't overmix (a few lumps can remain, but it should be a thin batter).
4. Increase the heat on the apples to medium and add the **brown sugar** and **butter**. Stir this until it begins to form a syrup (it will bubble nicely, like in the picture here), about 2 to 3 minutes.
5. Pour the batter into the center of the pan. With a heat-resistant spatula, swirl the apple syrup mixture through the batter. Do not fully combine the syrup and batter-- try to get the batter to the outer edges but keep the apples on the bottom.
6. Cook on the stovetop until small bubbles appear around the edges of the pancake. Transfer the pan to the oven for 10-12 minutes. Remove the pan with oven mitts or towels, then turn the pancake over onto a plate (mine slid right out when I turned the pan over-- no need to hold the plate to the pan.) Since these are smaller than the original recipe, inverting a plate onto a very hot saute pan is not necessary-- just dont forget to use an oven mitt.
7. Sprinkle powdered sugar over top, or add whipped cream, or just dig in. You dont really need any syrup or anything on this-- it is perfect all by itself!