

Baked Apple Pancake

Ingredients

3 Eggs
1 ½ Tbsp. Granulated sugar
½ tsp. vanilla extract
Dash salt
½ tsp. cinnamon
½ cup flour
¾ cup milk
2 Tbsp. butter
2 apples, peeled, cored and thinly sliced
2 Tbsp. Brown sugar

Mise en place! (Everything in its place)

Directions

1. Preheat oven to 400°.
2. Place the butter in a 9" pie plate. Place in oven 5 minutes to melt.
3. Peel, core and thinly slice apples.
4. Place apple slices in melted butter in dish, turning to coat evenly. Return to oven for 5 minutes, or until apples begin to sizzle. Do not brown. While apples are baking, prepare batter.
5. In large bowl, beat eggs with sugar until thickened- approximately 4 minutes.
6. Beat in vanilla salt and cinnamon.
7. Using lowest setting on mixer, mix in half the flour, just until moistened. Mix in milk.
8. Add the rest of the flour, mixing just until moistened.
9. Pour batter over apples. Top with brown sugar.
10. Return to oven and bake 20 minutes or until top is puffed and golden brown.
11. Remove from oven and let sit about 3 minutes. Top will fall slightly.
12. Cut into wedges and top with maple syrup and blueberries.

[Link to Video](#)