



From our kitchen to yours

The chefs from RBG's on-site catering team are providing weekly recipes from their kitchen for you to create at home. Bon appétit!

VEGETARIAN

Spiced Apple Pancakes

OVERVIEW

Prep Time: 30 minutes
Total Time: 30 minutes

INGREDIENTS

1½ cup all-purpose flour
1½ tsp. baking powder
2 tsp. cinnamon (divided)
1 Tbsp. granulated sugar
½ tsp. salt
4 Tbsp. unsalted butter (divided)
1 large egg (separated)
1½ tsp. vanilla extract
1¼ cup milk
3 large apples (divided)
(peeled, cored, finely diced)
½ cup brown sugar

DIRECTIONS:

1. In a large bowl, mix flour, baking powder, half the cinnamon, granulated sugar, and salt together.
2. Melt 2 tablespoons of butter. In another large bowl, mix egg yolk, vanilla, milk, and the melted butter. Gently fold the bowl of dry ingredients into this mixture until just incorporated. Mix in half of the diced apple.
3. In another bowl, beat the egg white to a stiff peak with a hand mixer. Fold into the batter.
4. To make the topping: melt 2 tablespoons of butter into a skillet. Add remaining apples, cinnamon, brown sugar, and one quarter cup of water. Cook the apples down until soft and a jam like consistency.
5. In a large skillet, melt butter. Pour one quarter cup of pancake batter into the pan. When little bubbles appear on the surface of the pancake, flip it and continue cooking until golden brown. Repeat this process with remaining batter.

