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I should be a professional pancake maker! \*LOL\* This is my 4th batch of different kind of pancakes this week. This one is yummy! Enjoy!.....Lee

### Apple Cinnamon Pancakes

#### Ingredients:

2 cups biscuit mix  
1 teaspoon ground cinnamon  
1 egg  
1 1/3 cups milk  
3/4 cup grated/chopped apples, about 2 medium apples

#### Cider Syrup:

1 cup sugar  
2 tablespoons cornstarch  
1/4 teaspoon cinnamon  
1/8 teaspoon nutmeg  
2 cups apple cider  
2 tablespoons lemon juice  
3 tablespoons butter

#### Method:

Combine biscuit mix, cinnamon, egg and milk; beat until smooth. Stir in chopped apples.

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Grease large skillet or griddle and heat over medium heat. Pour batter, about 1/4 cup for each pancake, onto hot griddle.

Bake until bubbles appear around the edges, turn and bake other side until golden brown.

Serve with warm cider syrup.

Sauce: In saucepan, combine sugar, cornstarch, cinnamon and nutmeg; stir in apple cider and lemon juice.

Cook over medium heat, stirring constantly, until mixture thickens and begins to boil. Continue to boil, stirring, for 1 minute.

Remove from heat and stir in butter. Makes about 2 1/4 cups of syrup.