

Mystery Apple Pancakes

*Courtesy of **In Our Grandmothers' Kitchens***

Ingredients:

1 cup gluten-free flour (or the flour of your choice)
1/2 teaspoon baking soda
1/4 teaspoon salt
1 teaspoon baking powder
1/2 teaspoon cinnamon
1 tablespoon sugar
1 egg
1 cup buttermilk
2 tablespoons melted butter
1 medium apple, finely chopped
butter as needed for heating

Instructions:

Using a whisk combine the flour, baking soda, salt, baking powder, cinnamon, and sugar.

In a separate bowl whisk together the egg, buttermilk, and melted butter.

Gently stir the wet ingredients into the apple mixture. Do not overmix. Stir in the apple pieces.

Heat a frying pan or skillet to medium heat (375 on an electric skillet), and melt a small amount of butter into it.

Dollop a generous serving spoon of batter onto the pan for each pancake. Do not crowd the cakes in your pan.

Turn the pancakes after a minute or two, when they are nice and bubbly on the surface and easy to lift. Add a bit more butter as needed to prevent sticking. Remove and serve with butter and warm maple syrup.

Makes about 12 pancakes.