

A Recipe From *tikkido*

Apple Pancakes

<https://tikkido.com/blog/apple-pancakes>

Apple Pancakes

- 2 1/2 cups flour
- 1/3 cup brown sugar
- 2 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 teaspoon cinnamon
- 1 1/2 cups buttermilk
- 3 Tablespoons butter, melted
- 1 cup applesauce
- 2 eggs, beaten
- 1 cup peeled and finely diced apples

Instructions:

1. Mix all of the dry ingredients together, then add the wet ingredients and mix to form the batter.
2. Place 1/4 cup of pancake batter on a moderately hot griddle or frying pan, cook for a minute or two, until the bubbles that rise to the top of the pancake burst, but don't immediately fill in with the batter, then flip and cook for approximately one more minute, until the pancake is golden brown on both sides and cooked through.

