



FARMERS MARKET

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Gingerbread-Spiced Apple Pancakes

Serves 4

Ingredients

1 cup apple juice
1 cup pure maple syrup
2 apples, peeled and cored
2 ¼ cups all-purpose flour
¼ cup firmly packed light brown sugar
2 tsp. baking powder
¼ tsp. baking soda
½ tsp. cinnamon
½ tsp. ground allspice
½ tsp. ground ginger
¼ tsp. ground nutmeg
½ tsp. salt
1 ¾ cups whole milk, or as needed
2 large eggs
2 tbl. butter, melted, plus room temperature butter for serving
Canola oil for cooking

In a small saucepan, bring the apple juice to a boil over high heat. Boil until reduced to about 1/3 cup, about 10 minutes. Remove from the heat and whisk in the maple syrup. Cover and set aside to keep warm.

Preheat the oven to 200°. Have ready a rimmed baking sheet. Using a food processor fitted with the shredding disk, or the large holes of a box grater-shredder, shred the apples. You should have about 1 ½ cups. In a large bowl, sift together the flour, brown sugar, baking powder, baking soda, cinnamon, allspice, ginger, nutmeg, and salt, rubbing the brown sugar through the mesh with your fingers. In a medium bowl, whisk together the milk, eggs, and melted butter. Pour over the flour mixture and add the shredded apples. Stir just until combined. Do not overmix.

Place a griddle over high heat until hot. (To test, flick a little water onto it. It should skitter across the surface.) Lightly oil the griddle. For each pancake, pour about 1/3 cup of the batter onto the griddle and spread it slightly with the back of the measuring cup. Cook until bubbles form and break on the surface, about 1 ½ minutes. Flip the pancakes and cook until the other sides are golden brown, about 1 minute more. Transfer to the baking sheet and keep warm in the oven. Repeat until all of the batter is used, oiling the griddle as needed. If the batter

begins to thicken, thin it with a bit more milk. Pour the apple-maple syrup into a serving pitcher. Serve the pancakes piping hot, with plenty of butter and the syrup.

Credit: Williams-Sonoma