



Mini Dutch Apple Pancakes

These puffy pancakes, reminiscent of Pennsylvania Dutch cooking, are baked in tapas pans to create individual servings. Accompanied by bacon or sausage, the pancakes are perfect for a weekend brunch.

- 1 Tbs. unsalted butter
- 1 large Granny Smith apple, peeled, cored and cut into 1/2-inch slices
- 3 Tbs. granulated sugar
- 1/2 tsp. ground cinnamon
- 3 eggs
- 3/4 cup all-purpose flour
- 3/4 cup milk
- 1 Tbs. sour cream
- 1/8 tsp. salt
- 1 tsp. grated lemon zest
- Confectioners' sugar for dusting



Preheat an oven to 400°F. Spray two 6 1/2-inch tapas pans with nonstick cooking spray. In a nonstick sauté pan over medium heat, melt the butter. Add the apple, granulated sugar and cinnamon and sauté, stirring constantly, until the apple begins to soften and brown lightly, 3 to 5 minutes. Remove from the heat and set aside.

In a large bowl, whisk the eggs until lightly frothy. Add the flour, milk, sour cream, salt and lemon zest and whisk just until a smooth batter forms. Immediately divide the batter between the prepared pans. Divide the apple mixture between the pans, trying to keep the apple slices on top of the batter. Bake until the pancakes are puffed and golden brown, 15 to 20 minutes. Dust with confectioners' sugar and serve immediately. Serves 2.