

Apple and Cinnamon



Ingredients

- 25g butter
- 2 medium sized Bramley apples
- ¼ tsp cinnamon
- 200g Self raising flour
- 1 tsp baking powder
- 50g caster sugar
- 2 eggs
- 150ml milk
- 50g butter (for frying)

Utensils

- Knife
- Peeler
- Chopping Board
- Large Bowl
- Small Saucepan
- Wooden Spoon
- Whisk
- Frying Pan
- Ladle
- Spatula

Method

1. Peel, core and finely slice the apple
2. Heat the butter in a small saucepan (5 Heat), add the apples and cinnamon and cook gently for 5 minutes until the apples are softened but not broken down. Remove from heat and leave to cool.
3. Mix the flour, baking powder and sugar in a bowl
4. Make a well in the centre and add the eggs, use you whisk to beat
5. Gradually add the milk, still beating with the whisk to create a smooth batter.
6. Gently add the apples to the batter mixture
7. Heat the frying pan to 5 heat. Then add a small knob of butter.
8. Once the butter is melted, use the ladle to pour your mixture to the pan, making 2 pancakes at a time (remember the mixture will spread).
9. Cook for 3 minutes or until bubbles appear on the surface. Then flip the pancake and cook on the other side for a further 2 - 3 minutes, until both sides are golden brown.
10. Once cooked remove the pancake to the container you will be taking your pancakes home in.
11. Repeat from step 8 until all batter is used.