



**Nova Scotia
Apples**
Pick An Original



Apple Pancakes

- 1 cup all-purpose flour
- 1/4 tsp. salt
- 1 1/2 tsp baking powder
- 1/2 cup milk
- 1 egg
- 1 tbsp melted butter
- 1/2 tsp. vanilla
- 1 1/4 cup homemade applesauce

Sift the dry ingredients together in a mixing bowl. Stir in the milk, egg, butter, vanilla and applesauce. Beat well, then spoon the batter onto a hot greased griddle, making cakes about 2" in diameter. When the edges are lightly browned, turn and bake on the second side. Serve as a dessert, with warmed honey or with melted apple jelly and whipped cream.

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