

Mountain Song Inn's German Apple Pancakes

Yield: 6 servings

"This recipe was handed down from Grandma Keller to my mother, Mabel Keller Cook, to me."—INNKEEPER

Batter

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|--------------------------------------|------------------------|
| ½ cup all-purpose flour | 1 cup light cream |
| ½ tsp baking powder | 2 Tbsp melted butter |
| 1 Tbsp granulated sugar | 1 tsp vanilla extract |
| ¾ tsp salt | powdered sugar |
| ⅛ tsp grated whole nutmeg | toasted almond slivers |
| 4 large eggs or enough to make 1 cup | |

Apple mixture

- ½ cup granulated sugar, divided
- ½ tsp grated whole nutmeg
- 1 Granny Smith apple, thinly sliced
(may need more than one, depending on size)

To prepare batter, measure flour, baking powder, sugar, salt, and nutmeg into medium bowl and stir to mix. In a small, bowl combine eggs, cream, butter, and vanilla and whisk. Add both mixtures together and whisk well. Let stand for 30 minutes.

Preheat oven to 425° F. For the apple mixture: Coat bottom and sides of a 10-inch ovenproof skillet with cooking spray. Sprinkle with ¼ cup of the sugar. Arrange apples in a spoke-like layer in pan. Sprinkle apples with remaining ¼ cup of sugar and the nutmeg. Cook over medium heat until mixture bubbles, about 8 minutes. Slowly pour batter mixture over the apples. Bake for 15 minutes, then reduce heat to 375° F and bake for 13 more minutes. Loosen pancake with a spatula, and slide onto a serving platter. Sprinkle with powdered sugar and toasted almonds. Cut into six wedges and serve immediately. Enjoy!!