

APPLE PANCAKES WITH APPLE SYRUP

This almost makes getting up worth it!

Start with your normal recipe for pancakes, and add:

1/2 teaspoon Cinnamon

3/4 cups finely chopped Apple (I prefer a tart apple like a Granny Smith)

Cook on a griddle like you normally would. These taste great with Maple Syrup, but are amazing with the following recipe.

APPLE SYRUP:

This recipe makes about 2 cups of syrup, so you may want to use a half recipe unless you are serving a crowd.

2 cups Apple Cider

1 cup Sugar

2 Tablespoons Lemon Juice

2 Tablespoons Corn Starch

1/4 teaspoon Cinnamon

1/4 teaspoon Nutmeg

1/4 cup Butter

Mix all the dry ingredients together in a bowl and whisk together. Mix the cider and lemon juice together in a medium saucepan, and heat over medium high burner. As the liquid begins to warm, slowly pour in your dry ingredients as you whisk vigorously until everything is dissolved. Stir occasionally as you bring it to a boil and allow it to boil for 1 minute. It is during the boiling that the cornstarch really kicks in and starts to thicken the syrup.

Remove the pan from the heat and whisk in the butter.

Place syrup in a small pitcher or gravy boat, serve warm, and bask in the praise and compliments you are about to receive!