

Recipe from the kitchen of: **Stephen Rocco**



Title: Caramel Apple Pancakes

Brief Description: Delicious Pancakes perfect for the fall or anytime. With the sweetness of the caramel syrup and the tartness of the apple this makes a perfect pancake that everyone will love.

Ingredients:

Syrup

- ¼ cup Butter
- 1 cup packed brown sugar
- 2 tablespoons water
- ½ teaspoon vanilla

Pancakes

- 2 cups Original Bisquick™ mix
- 1 cup milk
- 2 eggs
- ¼ teaspoon ground cinnamon
- 1 teaspoon vanilla
- Butter for greasing skillet
- 2 large apples, peeled, cored and thinly sliced into rounds.

DIRECTIONS:

1. To make syrup, melt ¼ cup butter in 1 quart saucepan over medium heat. Add brown sugar; stir until dissolved. Add water; heat to boiling. Simmer 3 minutes, stirring frequently, until thickened. Remove from heat; add ½ teaspoon vanilla.
2. To make pancake batter, in large bowl, beat Bisquick mix, milk, eggs, cinnamon and 1 teaspoon vanilla with whisk.
3. Heat skillet over medium heat; grease with butter. Pour ¼ cupfuls of batter into skillet. Once batter has stopped spreading and begins to set, place 1 apple round on top of each. Cook 2 or 3 minutes longer until bubbles appear at surface and edges are dry. Turn; cook 2 minutes longer or until browned. Repeat with remaining batter, greasing skillet before each to prevent apple slices from sticking.
4. Serve immediately with syrup.