Eli's-Style Apple Pancakes

You’ll need:
1 recipe apple pancake batter (see back side)
8 oz. Apple pie filling
1 recipe brown sugar smear (below)
6 Ceramic ramekins

P r e p a r a t i o n:
1. Grease ramekins generously.
2. Sprinkle 2 TBSP brown sugar smear into the bottom of each ramekin.
3. Next, spoon ¼ cup of apple filling on top of sugar smear.
4. Finally, pour ¼ cup of pancake batter on top of apples.
5. Bake at 350 degrees F for 13-15 minutes.
6. Remove from oven and allow to sit at room temperature for 3-5 minutes, then invert onto plate. Serve warm.
May freeze baked apple pancake in the ramekin for up to 1 month wrapped.

*Microwave instructions, for frozen prepared apple pancakes: 30 seconds – 1 minute on high setting. Invert onto plate; serve warm.

Brown Sugar Smear
¼ cup butter
½ cup brown sugar
1 tsp ground cinnamon

Mixing Procedure:
Mix brown sugar, cinnamon and melted butter with clean fingers until moist (but crumbly).
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Ingredients for Batter:
- ½ cup all purpose flour
- ½ tbsp powder sugar
- ¼ tsp salt
- 1 tsp baking powder
- 2 tbsp melted butter
- 2 egg yolks
- 2 egg whites
- ½ cup half and half
- 1 tsp Nielsen-Massey vanilla extract (purchase at Eli’s Café)

Batter Preparation:
Sift flour, powdered sugar, baking powder and salt into mixing bowl; set aside.
Hand-whisk egg whites to soft peaks.
Combine yolks, vanilla, half and half and melted butter. While whisking, add flour mixture; mix until batter is smooth.