

BAKED APPLE PANCAKE

Ingredients:

1/4 c. butter or margarine
6 eggs, beaten
1 c. flour
1 t. vanilla
1 t. cinnamon
3 apples, peeled and thinly sliced
1-1/2 c. milk
3 T sugar
1/2 t. salt
4 T brown sugar

Directions:

Preheat oven to 425 degrees. Put butter or margarine in a 9" x 13" baking pan – put in oven to melt. When melted, add apple slices to pan. Leave in oven for a few minutes – be careful not to burn apples or butter. Mix eggs and milk together. Beat flour, white sugar, vanilla, salt and 1/2 t. cinnamon. Pour batter over apples and sprinkle with brown sugar and remaining 1/2 t. cinnamon. Bake for 20 minutes or until golden brown. Serve warm. This dish can be made the day before and reheated.

