



Sheet Pan Apple Pancakes

Chef@Market: Maggie Haren

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Apples. Everyone loves apples and this time of year there are fresh local apples available at your favorite Market! Here at the OCP Farmer's Market today, we'll show you how to make Apple Pancakes that you can make for a brunch, or freeze for later in no time at all!

INGREDIENTS

- 4 c pancake mix – use any kind
- 4 eggs
- 2 c milk
- 6 oz cream cheese, cubed
- 1 c apples sliced very thin or small cubes
- 1 Tbsp lemon juice

PREPARATION

- Preheat oven to 425°F (220°C).
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- Slice the apples into very thin slices and stir in a bowl with the lemon juice. Set aside
- Pour pancake mix, milk, and eggs into a bowl and mix just until combined.
- Pour batter onto a parchment paper-lined baking sheet and spread to the edges. If it makes you feel better, you can put a little butter on the parchment paper to avoid sticking.
- Place cream cheese on top of the batter, followed by the apple slices or tiny cubes.
- Bake for 15 - 20 minutes, or until golden brown.
- Cut into squares and serve immediately with your favorite syrup, or freeze up to 1 month. To reheat, place on a microwave-safe plate and heat for 20 seconds per pancake on the plate.



Maggie's Notes:

- *Use any fruit you like! Strawberries, blueberries, peaches, pineapple! Just be sure to drain excess liquids.*
- *Use your own recipe for the pancake mix, or buy a box of mix.*
- *Add other ingredients you may like – pecans, coconut, chocolate chips, dried cranberries.*