NINO'S MARKET FRESH PRODUCE RECIPE

Pink Lady Apple "Skillet Pancakes"

Yield 2 Servings

A natural cross between the Golden Delicious and Lady Williams varieties. Pink Lady Apples have a beautiful pink blush and a refreshing and sweet, champagne-like taste – making them perfect for eating out of hand and excellent for fresh salads, pies, in sauces and overall baking. This puffy pancake, a cousin of the Dutch Baby pancake, is a signature item at many pancake houses. The Pink Lady® Brand Cripps Pink Variety apples keep their shape and texture so you have distinct slices to enjoy with the spicy pancake.

3 Tbsp.	Butter	4	Eggs
3 Tbsp.	Brown Sugar	½ cup	All Purpose Flour
1 tsp.	Cinnamon	½ cup	Milk
1	Pink Lady® Brand Cripps Pink Variety Apple	½ tsp.	Salt

Method:

Preheat oven to 425°F. Measure butter, brown sugar and cinnamon into 10-inch skillet with ovenproof handle* and heat in oven, stirring occasionally until very hot and bubbly, about 5 to 8 minutes. Meanwhile, core and slice the apple. When butter mixture is bubbly, carefully remove pan from oven and arrange apple slices in circle in pan. Return to oven for 3 to 5 minutes while preparing batter. In mixing bowl or blender, combine eggs, milk, flour and salt and beat or blend until smooth. Slowly pour batter over apples in skillet, distributing evenly. Return to oven until puffy and well-browned, about 20 to 25 minutes. Invert serving plate on top of skillet, then turn over and lift skillet off to serve hot, apple-side up.
*To ovenproof skillet handle, wrap well with aluminum foil.

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