

Apple Pancake

Apple pancake can be served with maple syrup or crème fraîche, but this recipe is so yummy that all it really needs is a dusting of confectioners' sugar, a knife and a fork! This can be served as a sweet accompaniment to a savory breakfast, or as a dessert with your favorite ice cream or caramel sauce.

Ingredients

- 1/2 cup all-purpose flour
- 2 tablespoons granulated sugar
- 1/4 teaspoon table salt
- 2 large eggs, beaten
- 1 cup heavy cream
- 1/2 teaspoon vanilla extract
- 2 Granny Smith apples, peeled, cored, and sliced
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1 tablespoon lemon zest (1 to 2 lemons)
- 1/4 teaspoon kosher salt
- 4 tablespoons unsalted butter
- 2 tablespoons freshly squeezed lemon juice
- 1/2 cup firmly packed brown sugar
- Confectioners' sugar for dusting

Method

Set the EGG for indirect cooking with the convEGGtor at 500°F/260°C. Place a pie plate on the cooking grid to preheat for 30 minutes.

Combine the flour, sugar, table salt, eggs, cream and vanilla in a medium bowl and mix well. Set aside. Place the apple slices in a medium bowl. Add the cinnamon, nutmeg, lemon zest and kosher salt. Toss to combine. Add the butter to the hot pie plate and let the butter melt. Pour the apple mixture into the butter for 8 to 10 minutes, stirring occasionally until the apples are tender. Add the lemon juice and sprinkle with the brown sugar. Pour the batter evenly over the top of the apple mixture.

Close the lid of the EGG and bake for 12 minutes, or until the batter is set and firm.



Remove from the EGG and allow the pancake to cool slightly. Carefully invert the pancake onto a large platter. Dust with confectioners' sugar and serve immediately.
Serves 4

