

Applesauce Pancakes

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Light and fluffy pancakes that use the natural sweetness of applesauce and the texture of fluffy beaten eggs for an unforgettable breakfast dish. Moist, delicious, and perfectly cooked every time, these hearty flapjacks are great topped with cooked apples and syrup.

Ingredients:

2 eggs, separated.
1 cup applesauce
1 c. flour, sifted
1 Tbsp sugar
1 1/2 tsp melted butter
1 1/2 tsp baking powder
1/2 tsp salt
1/4 tsp lemon peel, grated
1/4 tsp cinnamon
1/4 tsp vanilla

Directions:

1. In large bowl combine flour, salt and baking powder.
2. In another bowl beat together, applesauce, lemon peel, vanilla, and cinnamon.
3. Beat together egg yolks and butter, and stir into applesauce mixture.
Gently fold into flour mixture and stir until just combined.
4. Beat egg whites until stiff, and fold in to mixture.
5. Heat a skillet and pour about 1/4 cup of batter onto it for each pancake.
Turn once while cooking.

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