

Vegan Maple and Apple Cinnamon Pancakes

Snow...is upon us again!!! This time another 6-10 inches in the Northeast. So lots of time to cook, create, and eat after shoveling. Today I'm making a recipe from Kim Barnouin's *Skinny Bitch Ultimate Everyday Cookbook*, Maple and Apple Cinnamon pancakes. They are tasty and filling, especially after a morning of shoveling! Here are the details:

Ingredients:

1 cup unbleached flour
3 tablespoons evaporated cane sugar
2 teaspoons baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1 1/4 teaspoon cinnamon, divided
1 cup almond milk
1 teaspoon vanilla extract
2 tablespoons canola oil
3 tablespoons Earth Balance, divided
2 Granny Smith apples, peeled and thinly sliced
1/2 cup maple syrup
1/4 teaspoon ground nutmeg

Directions:

In a medium saute pan, melt 2 tablespoons of Earth Balance Add the sliced apples and saute about 2 minutes. Add the maple syrup, 1 teaspoon of cinnamon and the nutmeg. Cook for 2 minutes together and keep on low heat until the pancakes are ready for this topping.



Maple Syrup, Cinnamon and Apples

In a medium bowl, stir together the flour, sugar, baking powder, baking soda, salt, and 1/4 teaspoon of the cinnamon.



Dry Ingredients

In a separate bowl, whisk together the milk, vanilla extract, and oil.



Wet Ingredients

Combine the milk mixture and the flour mixture, and whisk until smooth. If the batter is too thick, add more milk, 1 tablespoon at a time. Heat 1 tablespoon

in a large skillet or griddle over medium heat. With a 1/4 measuring cup, drop batter on to the hot pan. Cook until batter starts to bubble. Flip with a spatula and cook until the other side is golden brown. Top pancakes with the warm apple/maple syrup mixture. Enjoy!