

LIGHT APPLE PANCAKES



+ 3 years | Difficulty: ★★ | Preparation : 10 min - Cooking time : 20 min

Material

You need:

Material :

- [APPLE PEELER](#)
- [APPLE CORER/SLICER](#)
- [Kiddikutter KNIFE](#)
- [STAINLESS STEEL SALAD BOWL with suction cup](#)

Ingredients (for about 8 pancakes) :

- 3 apples
- 2 tablespoons of honey
- Cinnamon
- 200 g wheat flour
- 25 g brown sugar
- 1 tablespoon baking powder
- 2 eggs
- 15 cl milk

Educational material

creative cooking

Steps

- Peel and cut the apples into small cubes. Fry them in a saucepan over medium heat with the honey and cinnamon for about 10 minutes.

Pancake batter :

- Mix the flour, sugar and baking powder in a bowl. Then add the eggs and milk. Mix with a spatula until the dough is smooth.
- Add 3/4 of the cooked apples to the dough and mix.
- Cook the pancakes in a non-stick pan over medium heat for about 1 minute on each side.
- Serve with the remaining apples.

An original, tasty and flavourful recipe that can be kept for up to 3 days in the refrigerator!