



## Puffy Apple Oven Pancake:

Yield: 4 - 6 servings  
 Preparation Time: About 25 minutes  
 Baking Time: 5 minutes, then 25 - 30 min.

<u>Ingredients:</u>	<u>Equipment:</u>
<ul style="list-style-type: none"> <li>• small knob of butter to grease the pie pan</li> <li>• 1 apple</li> <li>• 2+2 Tbsp (30+30mL) sugar, <b>separated</b></li> <li>• ¼+¼ tsp (1+1mL) cinnamon, <b>separated</b></li> <li>• 3 large eggs</li> <li>• 250mL whole milk</li> <li>• ¾ cup m(175mL) all purpose flour</li> <li>• ¾ tsp (3mL) vanilla</li> <li>• 2 Tbsp (30mL) icing sugar</li> </ul>	<ul style="list-style-type: none"> <li>• measuring cups and spoons</li> <li>• 23cm (9") glass pie plate</li> <li>• melon baller</li> <li>• cutting board</li> <li>• small sharp knife</li> <li>• small mixing bowl</li> <li>• fork</li> <li>• blender (or whisk &amp; a strong arm)</li> <li>• cooling rack</li> <li>• fine sieve</li> </ul>

### **Method:**

1. Preheat the oven to 205 C (400 F).
2. Grease the pie pan with a knob of **butter**.
3. Cut **apple** into half and remove the core with a melon baller.
4. Cut the **apple** into quarters then into small, evenly-sized chunks.
5. In a small bowl, stir together 2 Tbsp (30mL) of the **sugar** and ¼ tsp (1mL) of the **cinnamon** using a fork.
6. Add the apple chunks and toss with a fork until the pieces are evenly coated with the sugar-cinnamon mixture.
7. Pour the apple chunks into the prepared pan, spreading them out evenly with fork. Put the dish in the oven and bake the apple chunks for 5 minutes.
8. Measure and place the remaining **sugar**, the remaining **cinnamon**, the **eggs**, **milk**, **flour** and the **vanilla** into a blender. Place the lid on tightly and place your hand over the lid. Blend on medium speed for about 1 minute, until all the ingredients are frothy.
9. Using oven mitts, carefully open the oven and pull out the oven rack until you can easily reach the pie pan. Pour the batter evenly over the apples. Slide the rack back into the oven and close the door. We recommend having an adult helper assist you with this.
10. Bake the pancake for about 25 - 30 minutes, until the pancake is puffed and light brown.
11. Place on a cooling rack and dust with the **icing sugar** from a fine sieve.
12. Cut into wedges and serve right away.