

Baked Apple Pancakes

- 1 Granny Smith or Braeburn apple, seeded, peeled and cut in ¼ -inch slices
- 2 t. fresh lemon juice
- 4 large eggs
- ¾ c. whole milk
- ¾ c. all-purpose flour
- 1 T. plus ¼ c. sugar
- ¼ t. salt
- ¼ c. packed dark brown sugar
- 1 ¼ t. ground cinnamon
- 4 T. (½ stick) butter, unsalted, divided

Preheat oven to 450°. Toss apple slices with lemon juice in a medium bowl. (I never do this! If you work quickly enough, your apples won't turn brown and that's the whole reason for doing this: to prevent them from oxidizing.)

Whisk eggs and milk in a large bowl to blend. Add flour, 1 T. sugar, and salt; whisk until batter is almost smooth (small lumps of flour will remain).

Mix brown sugar, cinnamon, and remaining ¼ cup of sugar in a small bowl. Melt 1 T. butter in each of 2 6-inch oven-proof, non-stick skillets over medium heat. Pour ½ of the batter into each skillet. Arrange apples on top of the batter. Transfer skillet to oven and bake until pancakes are set around the edges, but still wet in the center, about 8 minutes.

Remove from oven. Sprinkle with brown sugar mixture. Dot with 1 T. butter.

CAREFULLY, turn over with spatula. Return to oven.

Bake until pancakes rise, sugar mixture melts to sauce consistency, and top of pancake is golden, about 6 minutes. Invert onto plates.

Serve warm.