

Our State eats

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Buttermilk & Apple Pancakes

Yield: 4 servings.

- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 2 teaspoons baking powder
- 3 tablespoons dark brown sugar
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 2 large eggs
- 1½ cups buttermilk
- ½ cup sour cream
- ¼ cup unsalted butter, melted
- 1 large Honeycrisp or Pink Lady apple, peeled, cored, and grated (about 2 cups)

Apple topping:

- 1 large Honeycrisp or Pink Lady apple, peeled, cored, and thinly sliced
- 2 teaspoons fresh lemon juice
- 2 tablespoons unsalted butter
- Whipped topping (for garnish)
- Cinnamon (for dusting)

For the pancakes: In a large bowl, mix together flour, baking soda, baking powder, brown sugar, salt, and cinnamon.

In another bowl, whisk together eggs, buttermilk, sour cream, and melted butter; add to flour mixture and stir until flour is just moistened. Stir in grated apple.



Drop ¼ cup of batter at a time onto a hot, lightly greased griddle. When bubbles start to appear in the batter, flip the pancake and cook for 1 minute. Repeat with remaining batter.

For the topping: Mix together apple slices and lemon juice.

In a skillet, melt butter, add the apple slices, and cook on medium heat until apples are just tender, about 2 to 3 minutes. Top pancakes with cooked apples, and finish with whipped topping and a sprinkle of cinnamon.

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