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Apple Craisin Stuffed Pancakes

This is a flexible recipe which could be altered for other seasons by using peaches, pears, or any of your favorite fresh fruits. Adjust your flavorings accordingly.

Use your favorite pancake recipe or here's a quick and easy one:

1 ½ cups all purpose flour

3 ½ tsps baking powder

1 tsp salt

1 tbsp sugar

1 ¼ cups milk

½ tsp vanilla

1 egg

3 tbsp butter

**I add about ¼ tsp of freshly grated nutmeg to the batter for extra flavor during the colder months

**batter should be slightly thinner than normal; add more milk if not thin enough

Apple Craisin mixture:

8 Granny Smith or other tart baking apple – peeled and sliced

1- 1 ½ cup Craisins

1 ½ tsp cinnamon

1 ½ tsp freshly grated nutmeg

Toasted walnuts* optional

Mix all the ingredients together and microwave for 2 – 3 minutes; apples should be lightly firm and not soggy. You can prepare the night before if desired. It will create a wonderful syrup overnight.

Heat your griddle to medium/high heat. Spray lightly with a non-stick spray. Ladle your pancakes and lightly brown on each side. Place pancake on plate and spoon the apple mixture on one end, or half, of the pancake; flip the other end over the apples. Top with a little more apple mixture, toasted walnuts*, and sprinkle with powdered sugar. You could add a dollop of mascarpone cream too! Serve with warm maple syrup. Serves 8.