

ELDERBERRY APPLE PIE PANCAKES



Ingredients:

1 cup all-purpose flour	1/4 tsp salt
1 1/2 tsp baking powder	2 tsp sugar
1/4 tsp cinnamon	1 egg
1/2 cup buttermilk	1/2 cup applesauce
2 TBS vegetable oil	1/2-1 TBS Elderberry Family Farms Syrup

Combine all ingredients in a large mixing bowl and whisk until smooth. Heat griddle or frying pan on medium heat. Pour batter, about 1/4 cup, onto hot greased griddle or frying pan. Turn pancakes when they are golden brown on one side and small bubbles begin to form on the surface of the batter. Brown both sides and serve immediately with butter, fried cinnamon apples, and about 1/2 to 1 tablespoon Elderberry Family Farms Elderberry Syrup per serving, drizzled over the apples. Serves about 4-6 pancakes. Enjoy!

Recipe by Anne Marck

FRIED CINNAMON APPLES



Ingredients:

4 apples, any variety
2 tsp sugar (or to taste)
2 tsp butter
1/4 tsp cinnamon
2 TBS water
Dash nutmeg

Peel, core, and thin slice the apples. In a small saucepan combine the apples, and other ingredients. Cook, covered, over medium low heat for about 5-10 minutes, or until apples are tender. Stir occasionally to prevent burning. Remove from heat and serve immediately. Enjoy!

Recipe by Anne Marck

Here at Elderberry Family Farms, we appreciate moms, grandmas, and aunts. Where would we be without the amazing women in our lives?