**Pancakes with Sautéed Cinnamon Apples**

**Pancakes:**

1 ½ cups AP flour

1 Tbsp. baking powder

1 tsp. salt

1 Tbsp. sugar

1 ¼ cups milk

1 egg

3 Tbsp. butter, melted

**Sautéed Apples:**

1 Tbsp. butter

1# sliced apples

2 tsp. cornstarch

½ cup water

½ cup brown sugar

½ tsp. cinnamon

¼ tsp. ground ginger

¼ tsp. nutmeg

**INSTRUCTIONS**

**Pancakes**

1. In a large bowl, sift together flour, baking powder, sugar, and salt.
2. For a well in the middle and add the egg, milk, and melted butter.
3. Stir until just combined. Be careful not to over mix. Tiny lumps may remain.
4. Heat a pan large enough to make a pancake over medium high heat. Spray lightly with pan spray.
5. Cook both sides until done.

**Sautéed Apples:**

1. In a small sauté pan, melt the butter over medium heat. Add the apples and cook until they are slightly tender, about 6-7 minutes.
2. In a small bowl or cup, mix together the cornstarch and water until the cornstarch dissolves then stir in brown sugar and spices.
3. Pour this mixture into the cooking apples. It will get thick quickly.
4. Let the apples simmer for another 2-3 minutes.
5. Enjoy over pancakes.