

Apple Oven Pancake

Makes 6 Servings



2 tablespoons unsalted butter
1/2 cup all-purpose flour
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon vanilla extract

1/2 cup milk
2 large eggs
2 tablespoons brown sugar
1 medium apple cored and sliced

Preheat oven to 350°F. Place unsalted butter into an 8-inch by 9-inch cake pan and place into the oven to melt while the oven is pre-heating.

In a bowl whisk together all-purpose flour, salt, ground cinnamon, vanilla extract, milk, and eggs.

Remove the cake pan from the oven and sprinkle brown sugar and ground cinnamon over the melted butter. Arrange the apple slices on top in a single layer. Pour the pancake batter over top.

Bake in the oven for 20 minutes.

Take the cake pan out of the oven and turn it over on to a plate or cutting board.

Slice and Serve.