



Pancakes with Apple Syrup

GLUTEN FREE

Ingredientes:

For pancakes:

- 2 cups of **Juana®** corn meal
- 2 $\frac{1}{2}$ cups of milk
- 4 tablespoons of melted butter
- 6 tablespoons of sugar
- A pinch of salt
- 1 teaspoon of vanilla extract
- 2 eggs
- 1 teaspoon of baking powder

For the apple syrup:

- 4 apples, peeled and diced
- 1/2 cup of brown sugar
- 2 tablespoons of butter

Preparación:

1. In a large mixing bowl, whisk together the butter, milk, vanilla extract and the egg. Set aside.
2. In a separate bowl, combine the **Juana®** corn meal, sugar, salt, and baking powder.
3. Gradually add the milk mixture with dry ingredients and stir using a spatula until fully incorporated.
4. On a hot and lightly greased griddle, pour about $\frac{1}{4}$ cup of batter for each pancake. Cook for 2 to 3 minutes on each side, or until golden.
5. To prepare the syrup, In a hot skillet add the butter and diced apples. Cook until the apples are soft.
6. Add brown sugar and continue cooking until a thick syrup forms.
7. Serve the pancakes warm, topped with the apple syrup.

Juana's Cooking tip: Add $\frac{1}{2}$ teaspoon of lemon juice to the apple syrup to balance the sweetness.

Makes: 16 servings