

Homemade Pancakes & Apple Compote Published: September 6, 2020, by Ivan

These pancakes are thick and fluffy and are great with pancake syrup or jam.

INGREDIENTS PANCAKES (Makes 4)

1 cup AP-Flour
1/4 tsp Baking Soda
1/2 tsp Baking Powder
1 tsp Sugar
1/4 tsp Salt
1 Egg
1/2 cup Buttermilk or Buttermilk Substitute
1 Tbsp Butter (Melted)
1/4 tsp Vanilla Extract
1 tsp Butter for cooking

INGREDIENTS APPLE COMPOTE

1/2 Granny Smith Apple (Chopped)
1 Tbsp Brown Sugar
1 Tbsp White Sugar
1/4 cup Water
1/4 tsp Cinnamon
1 Cloves

INSTRUCTIONS

1. Combine sour cream and water (70 to 30 Ratio) to make your own 1/2 cup of buttermilk. Set the mixture aside for 10 minutes at room temperature. Skip this step if you are using real buttermilk.
2. Separate one egg into egg yolks and egg whites to make your wet ingredient. Mix 1 tablespoon of butter into the egg yolks, then thoroughly whisk in the egg whites and vanilla extract. Whisk in the buttermilk mixture.
3. Mix the dry ingredients. Add AP-flour, baking soda, baking powder, sugar, and salt in the bowl and mix until well combined.
4. Pour the wet ingredient on top of the flour mixture, then fold the ingredients together no more than 15 times. You will see unmixed flour and lumps in your batter. Do not mix it any further. The flour will absorb the moisture and any other flour will be cooked out. Allow the batter to rest for 10 minutes. The batter will be at its peak with bubbles for creating fluffy pancakes in 10 minutes and will diminish after 30 minutes the longer it rests even when refrigerated.
5. Heat the largest and heaviest frying pan you have to 180°F. Drop a 1/2 teaspoon of water onto the hot pan. The water should take 12-15 seconds to evaporate for a 180°F temperature.
6. Grease the pan with butter and wipe off the excess. Carefully, scoop two large tablespoons of batter onto the frying pan. The two scoops will produce fluffy 2-1/2" diameter pancakes. Look for the batter to set around the edges and peek under the pancake to see if has browned, if so then that side is cooked. Flip the pancake to a different warm spot on your pan. The second side will cook in half the time the first side took to cook.
7. Apple Compote: Place 1/2 of a Granny Smith apple, 1 tablespoon brown sugar, 1 tablespoon white sugar, 1/4 teaspoon cinnamon and 1/4 cup water into a saucepan with a lid. Heat the saucepan to a simmer to stew the apples. Stir the apples often. Use a toothpick and check the doneness of the apples to your preference. Keep in mind the apples will continue cook even after the pan is taken off the heat. Lid the saucepan to keep the apples warm.

Plating: Serve the Apple Compote hot on top of the warm pancakes.

Thanks for stopping by. I hope you enjoy your own Homemade Pancakes and Apple Compote. Remember to share your recipes,

Until next time. Adios