

Apple Popover

Source: *Caroline Hurley*

Ingredients

1 apple, peeled and thinly sliced
3 tablespoons butter or margarine
2 eggs, lightly beaten
1/2 cup flour
1/2 cup milk
2 tablespoons sugar
1 teaspoon vanilla
Confectioner's sugar

Instructions

Preheat oven to 425 degrees. Combine eggs, flour, milk, sugar, and vanilla in a bowl.

In an ovenproof skillet, saute the sliced apples in the butter for about 3 minutes.

Pour in the batter and bake in the oven about 15-20 minutes or until the pancake is puffed and golden brown.

Dust with confectioner's sugar and cut in wedges before serving. Serves 4.

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