

## Recipe: Pete's Apple Pancakes

### Ingredients for the Pancakes:

3 large eggs  
3/4 Cup milk  
3/4 Cup unbleached all-purpose flour  
1 tsp. salt  
1-1/2 Tbsp. unsalted butter  
Confectioner's sugar

### Ingredients for Filling:

6 Tbsp. (3/4 stick) unsalted butter  
3 large Granny Smith or Pippin apples-cored, peeled and thinly sliced  
1/4 Cup granulated sugar  
1/2 tsp. ground cinnamon  
1/4 tsp. grated nutmeg



### Directions:

To make the pancake, preheat oven to 450 degrees. In a medium-sized mixing bowl, whisk together the eggs, milk, flour, and salt until very smooth. Melt the butter in a large, heavy, oven-proof skillet over high heat. As soon as it sizzles, pour in the batter and immediately place in the oven. After 12 minutes, reduce the oven temp. to 350 degrees and bake another 10 minutes. The pancake will bubble and the edges will rise dramatically. Pierce the bubbles with the tip of a knife to deflate. The pancake should be light brown and the edges crisp.

While the pancake is baking, prepare the apple filling. Melt the butter in another large skillet, then cook the apples over moderate heat, stirring, until tender but not mushy, 8 to 10 minutes, then add the sugar. Stir in the cinnamon and nutmeg. (The filling can be prepared ahead and reheated just before serving.)



When the pancake is ready, slide it onto an oval platter, pour the apple filling over one side, and fold the other side over. Sift some confectioner's sugar over the top. Serve it at once, slicing pieces off crosswise.