

Caramel Apple Pie Pancakes

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Prep Time

10 mins

Cook Time

30 mins

Easy apple pie pancakes topped with a homemade caramel sauce. The best breakfast recipe.

Course: Breakfast

Cuisine: American

Keyword: applepie pancakes

Servings: 6 servings

Calories: 937 kcal

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Ingredients

For pancakes

- 2 cups **buttermilk**
- 1/2 cup **sugar**
- 4 **eggs**
- 3 1/3 - 3 1/2 cups **all-purpose flour***
- 2 tsp **baking soda**
- 2 tbsp **vinegar**

Caramel

- 1 cup **sugar**
- 1 tbsp **corn syrup**
- 3-4 tablespoons **water**
- 1/2 cup **heavy/whipping cream** boiling hot

Apples

- 2 cups **apples** peeled, cored, diced
- 1/4 cup **sugar**

Instructions

To make the caramel

1. Combine 1 cup sugar, 1 tbsp corn syrup & 3-4 tbsp water together in a pot. Bring to boil and stir with a wooden spoon until the sugar is dissolved.
2. Bring cream to boil in microwave or in a different pot.
3. Allow the sugar to cook undisturbed over medium heat until it's amber in color. (WATCH IT, as it goes from amber to burnt in a matter of 5 seconds, literally)
4. Slowly pour in 1/2 cup hot cream into the caramel, and stir with a wooden spoon to combine.
5. Cook for another 1-2 minutes. Take off the heat.

Make the apples

1. Combine 1/4 cup sugar & 2 cups apples together. Allow cooking in a pot over medium heat for about 20 minutes.
2. Take off the heat when soft.

Make the pancakes

1. Whisk 4 eggs and 1/2 cup sugar together, add 2 cups buttermilk and 3 1/3-3 1/2 cups flour and mix using a whisk or a mixer until smooth.
2. In a cup mix 2 tsp baking soda and 2 Tbsp vinegar. Add to the batter and whisk until smooth.
3. On medium low heat, using a non-stick pan, bake the pancakes using 1-2 tablespoons of oil for every 'round' of pancakes. Using a ladle or a large spoon, pour batter into small rounds. Turn pancakes when bubbles start breaking on the top.

To serve:

1. Place apples over pancakes. Drizzle with caramel.



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Nutrition Facts

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Amount Per Serving	
Calories 937	Calories from Fat 126
% Daily Value*	
Fat 14g	22%
Saturated Fat 7g	44%
Cholesterol 145mg	48%
Sodium 559mg	24%
Potassium 360mg	10%
Carbohydrates 180g	60%
Fiber 5g	21%
Sugar 70g	78%
Protein 21g	42%
Vitamin A 604IU	12%
Vitamin C 2mg	2%
Calcium 145mg	15%
Iron 7mg	39%

* Percent Daily Values are based on a 2000 calorie diet.