

# Good Eats Recipes

## Apple Pancakes with Raspberry Melba Sauce

### What You Need:

GOOD EATS Melba Sauce  
2 cups all purpose flour  
3 tablespoons plus 1/3 cup sugar  
1 1/2 teaspoons baking powder  
3/4 teaspoon baking soda  
1/2 teaspoon salt  
2 cups buttermilk  
2 large eggs  
7 tbsp (or more) unsalted butter, melted

5 Granny Smith apples, peeled, halved, cored, cut into 1/3-inch-thick slices  
1/2 teaspoon ground cinnamon

### Directions:

Blend flour, 3 tablespoons sugar, baking powder, baking soda and salt in large bowl. Whisk buttermilk, eggs and 2 tablespoons melted butter in medium bowl; whisk mixture into dry ingredients. Set batter aside. Preheat oven to 250°F. Heat 4 tablespoons butter in large skillet over medium heat. Add apples, cinnamon and 1/3 cup sugar; sauté until apples are golden, about 10 minutes.

Heat 10-inch-diameter nonstick skillet over medium heat. Brush with 1 tablespoon melted butter. Pour scant 1/2 cup batter into skillet, tilting to form 7- to 8-inch-diameter pancake. Cook until golden brown on bottom, about 3 minutes. Turn and cook until second side browns, about 2 minutes. Place 1/8 of apple mixture on half of pancake; fold pancake in half. Slide out onto baking sheet; keep warm in oven. Repeat to form 5 more pancakes, brushing skillet with more butter as needed. Serve pancakes with Melba sauce.