

Apple Pecan Pancakes *with a drizzle of cinnamon infused honey*

Chef Jenn Magrey

Ledyard Market

1 cup all-purpose flour

2 tablespoons honey - I used **Bee-Infused Cinnamon Honey**

2 teaspoons baking powder

1/2 teaspoon salt

1 teaspoon Apple Pie Spice Blend – **Sweet Country Roads** (or 3/4 teaspoon cinnamon, 1/4 tsp nutmeg, 1/4 tsp ground ginger, pinch cloves)

3/4 cup milk

2 large eggs, room temperature – **Hen of the Woods Farm**

1 teaspoon vanilla extract

1/2 cup finely chopped peeled apple – **Smith Acres**

1/2 cup finely chopped pecans

In a bowl, combine flour, honey, baking powder, salt and apple pie spice blend. Whisk in the milk, eggs and vanilla.

Add apples and pecans.

Heat a pan or griddle to medium high heat.

For mini pancakes, drop by tablespoons and cook until bubbles appear; flip and cook on second side for 30 seconds to a minute. Serve!

OR

Pour batter by 1/4 cupfuls onto a hot greased griddle or skillet. Turn when bubbles begin to form and the edges are golden. Cook until the second side is golden too!

Drizzle with Bee-Infused Honey or any favorite syrup. A dusting of powdered sugar is fun too!