

Apple Puff Pancake

4 servings

4 apples	3 eggs
3 Tbsp butter	$\frac{1}{2}$ cup flour
$\frac{1}{4}$ cup sugar	$\frac{1}{2}$ cup milk
1 tsp cinnamon	1 tsp vanilla extract

Preheat oven to 425°. Peel, core, and slice apples. Melt butter in a skillet. Stir in sugar and cinnamon. Add apples. Cook over medium high heat about 5 minutes.

Beat eggs. Beat in flour, milk and vanilla. Pour batter over apples. Bake uncovered for 20 minutes until puffy and golden.

Adapted by Robert Messer and Pen Pen Prasoptham from
First Traveler's Choice Internet Cookbook.