



"The Perfect Place"

Apple Dollar Pancakes with Cinnamon Butter and Apple Cider Glaze

Pancakes

Quantity	Measure	Item
4	Tsp.	Fresh lemon juice
2	Tbsp.	Grated lemon peel
4	Medium	Granny smith apples, halved and cored
5	Cups	All-purpose flour
6	Tbsp.	Golden brown sugar
4	Tbsp.	Baking powder
2 ¼	Cups	Whole milk
6	Large	Eggs
¾	Cup	Melted butter

Cinnamon Butter

Quantity	Measure	Item
2	Cups	Salted butter, softened
2	Cups	Confectionary sugar
4	Tsp.	Ground cinnamon
2	Tsp.	Orange peel, grated

Apple Cider Glaze

Quantity	Measure	Item
2	Cups	Granulated sugar
¼	Cup	Corn starch
4	Tsp.	Ground cinnamon
4	Cups	Apple cider or juice
¼	Cup	Lemon juice
½	Cup	Salted butter, softened

369 Old Harbor Road ♦ Chatham, Massachusetts 02633

508.945.0127 ♦ Fax 508.945.0866 ♦ 800.315.0728 ♦ www.captainshouseinn.com ♦ info@captainshouseinn.com



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Method:

For Pancakes:

1. Combine lemon juice and peel in a bowl. Coarsely grate apples into a bowl, tossing to coat with juice.
2. Whisk flour, brown sugar, baking powder, and salt in a large bowl. Make a well in center of dry ingredients.
3. Brush griddle with some of the remaining 1/4 cup of melted butter.
4. For each pancake drop 1 heaping tablespoon of batter onto griddle, spacing pancakes apart. Cook until golden on bottom and bubbles start to form on the surface, 3 minutes. Turn pancakes over and cook for a further 2 minutes until golden.

For Cinnamon Butter:

1. Using electric mixer, beat butter, powdered sugar, cinnamon and orange peel in a small bowl until blended.
2. Separate the mix into about 4-5 pieces and roll into logs. Wrap in saran and freeze until needed.

For Apple Cider Glaze:

Mix the cider, lemon juice, cinnamon, sugar and corn starch in a pot and whisk. Heat SLOWLY to a boil. Simmer for a few minutes until clear and translucent. Whisk in butter and keep warm until service.

Garnish plate with slivers of apple and sauce.