



PUFFED APPLE PANCAKES

4 T. (1/2 stick) unsalted butter, melted
4 large eggs, beaten to blend
 $\frac{3}{4}$ c. milk (do not use low fat or nonfat)
 $\frac{3}{4}$ c. all purpose flour
1 Golden Delicious apple, peeled, cored, thinly sliced
 $\frac{1}{4}$ c. firmly packed dark brown sugar
2 T. lemon juice
Maple syrup

Preheat oven to 425 degrees. Place four 1-cup ramekins or custard cups on cookie sheet. Pour 1 T. butter into each ramekin. Combine eggs, milk and flour and stir until just blended. Divide batter among ramekins. Toss apple slices with sugar and lemon juice until coated. Arrange apple slices in spoke pattern over batter. Bake until pancakes are puffed and golden, 15 minutes. Serve with syrup. Makes 4.