



# Apple Crumble Pancakes



As you might be aware of, at Palmira Doménech Civic Centre we have some of the most popular cooking equipments in El Prat, open and accessible to everyone interested in joining our kitchen workshops and events. From international cuisine brought by chefs and guests with great experience, to ordinary workshops aimed to entertain and educate El Prat neighbour into our cooking experience.

As this year's Spring Festival is all about travelling the world, we believe there is no way to start better than tasting its flavours. Our planet has got tons of them, and England is a particularly great place when it comes to food.

Our challenge for you, as we say in our presentation video, is asking you to make this absolutely delicious dessert, popular both in Canada and the UK, and sharing the results with us. Apple Crumble Pancakes are good at anytime, anywhere, and they're easy and quick to prepare. We encourage you to cook it together in class, but it can also be done at home individually. Bon appetite!





## MIXTURE



- 1/4 cup (50g) brown sugar
- 1/4 cup (30g) flour
- 1/4 cup (25g) oats
- 3 tbsp (45g) butter
- 1/2 tsp (2g) cinnamon

## BATTER

- 1/4 cups (160g) flour
  - 1 tbsp (15g) sugar
  - 1/2 tsp (2g) salt
  - 1 1/2 tsp (6g) baking powder (\*levadura repostería)
  - 1/2 tsp (2g) cinnamon
  - 1 egg
  - 1 cup (240ml) milk
  - 2 tbsp (28g) oil
  - 1 cup apple, peeled and diced (about 1 apple)
- \*tbsp. - tablespoon



1



Prepare the mixture. In a medium bowl, mix brown sugar, flour, oats and cinnamon. Cut in butter using a pastry blender or fork until mixture is crumbly. Set aside.

2



Prepare the pancake batter. In another bowl, mix flour with sugar, baking powder, salt and cinnamon. Add egg, milk and oil. Mix until smooth.

3



Peel and dice the apple and combine with  
pancake batter.

4



Heat a non stick pan over medium high heat. For each  
pancake, pour 1/4 cup ofl batter onto the hot pan.  
Sprinkle each pancake with 2 tablespoons of mixture.  
Cook for about 2 to 3 minutes or until bubbly on top  
and dry around edges. Turn and cook on the other side  
until light golden brown around edges about 2 or 3  
minutes more.

5



Drizzle with maple syrup  
(sirope arce\*), honey, or top  
with cream.

1 Pancake - kcal:223