



Donated by Allen & Myra Charleston

## **Baked Apple Pancake**

2 TBSP butter  
4 TBSP sugar, divided  
¼ teaspoon ground cinnamon  
1 large apple, cored and sliced  
1 cup scrambled emu egg OR 4 chicken eggs  
2/3 cup milk  
½ cup flour  
½ tsp salt

10” round glass pie pan

Preheat oven to 400° F. Melt butter in pie pan either on top of stove or in oven while preheating.

Mix 3 TBSP sugar with cinnamon. Sprinkle over melted butter. Arrange apple slices in pan. Bake in oven for 4-5 minutes.

Mix together remaining ingredients until smooth. Pour carefully over the apple slices. Return to oven and bake 15 minutes or until sides are puffy and pancake is golden brown. Serve immediately. Serves 4.