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Mini pancakes with chunky apple syrup

By

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When I was growing up as a kid, one thing I always looked forward too was the smell of Saturday morning pancakes. Not only did it signal the start of the weekend, but it was a way for my family and I to enjoy some time together as we devoured one of our favorite breakfast foods.

My dad was often the master chef in our house, so his pancakes would differ every week. From creating the shapes of our favorite characters to different add ins and toppings, our Saturday morning pancake feast was never short of boring. So, when I saw these pancakes that our friend Chelsea of A Duck's Oven whipped up using our delicious SweeTango® apples, needless to say, I was excited (and maybe salivating a bit too).

These Mini Pancakes are topped with a delicious homemade Chunky Apple Syrup and is the primetime way to start off any Saturday morning. SweeTango® apples are also delicious when consumed alone that they will definitely contribute to the delicious taste of this homemade syrup.

SweeTango® apples were developed through natural cross pollination methods (the same was Honeycrisp and other varieties like Rave® were developed). It comes from the famous Honeycrisp and another variety called Zestar® and has the loudest crunch on earth (yes, seriously).

SweeTango® actually has larger cells than other apple varieties do, so when you take a bite, the apple shatters in your mouth exploding with flavor and juices!

When Chelsea was able to incorporate SweeTango® apples into this Chunky Apple Syrup I was thrilled. As a personal apple favorite, SweeTango® apple's flavor profile add such a unique and delicious flavor that it would taste great topped a pile of mini homemade pancakes.

To start, melt the butter in a nonstick skilled. Then add in the brown sugar, syrup, and cinnamon and stir slowly and consistently until the sugar has dissolved. Now add in the chopped SweeTango® apples and cook them until they have softened. Keep the heat low so the sugar doesn't burn and stir occasionally. Let those apples soak up those yummy flavors! While the syrup thickens, its time to make those pancakes! Mix up the dry ingredients in a large bowl and in the center, create a crater and add the wet ingredients. Mix it up until smooth. Once the batter is formed, add it into a gallon zipped bag and clip one of the corners to let out a small amount of batter into the skillet creating mini pancakes galore! Flip and repeat until batter is gone.

Once your pancakes are done, throw them into a bowl, top with Chunky SweeTango® apple syrup and enjoy!

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