

## Michigan: The apple of my eye

Growing up my mother made this Apple puff pancake on Sunday brunches in the fall. Especially with Michigan apples, her favorite is the Cortland variety from a small family owned farm she discovered at our local farmers market. My mom would order several bushels from them and store them in our fieldstone basement over the winter to enjoy them for longer.

Apple season and fall has become my favorite season in Michigan and look forward to it every year. It is the time that reminds me of home and the beauty of Michigan in that season. I think of spending time with family, the amazing fall farmers markets, canning with my dad, going to the cider mill and pumpkin patches.

This was made in my Ma's (Great grandma) skillet with my mom's recipe. My dad and I made and canned apple pie filling last fall. I sewed the apple Trivet to match with fabric I thrifted.

### **Apple Puff Pancake**

2 tsp unsalted butter

¼ cup sugar, divided

1½ tsp ground cinnamon

Pinch ground nutmeg

4 medium to large baking apples, peeled, cored, and cut into ½ inch slices

1 cup all purpose flour

1½ tsp baking powder

¼ tsp salt

2 eggs, at room temperature

1 cup whole milk, at room temperature powdered sugar, for dusting

Preheat the oven to 400°F. Grease a heavy, 10-inch ovenproof or cast-iron skillet with the butter and set aside. In a medium bowl, mix 2 Tbsp sugar with cinnamon and nutmeg. Add apples and toss to coat. Transfer apples to the skillet and set aside. Portions of the apples may be higher than the side of the skillet.

In another medium bowl, whisk together the flour, remaining ½ cup plus 2 TB sugar, baking powder, salt until blended. In a small bowl, lightly whisk eggs, add milk and whisk until blended. Whisk the egg mixture into the flour mixture and blend until smooth. Pour the batter over the apples.

Using the skillet's handle, give the skillet an easy back and forth shake to settle the ingredients. Some apples may be only partially submerged. Bake until batter is golden, the protruding apples are tinged and golden, and a toothpick inserted in the center comes out clean, 35 to 45 minutes. Cool for 10 minutes. Dust with powdered sugar, cut into wedges, and serve with syrup.

## Another version

I want to try this next blueberry season by taking out the spices and apples and adding blueberries and a touch of lemon for a blueberry puff pancake

In a pinch you can use pie filling for the fruit too!

The pictured example is gluten free, just substitute your choice of gluten free flour and I add additional xanthan gum as it helps gluten free baked goods be less crumbly.

