

Cinnamon Applesauce Pancakes

Ingredients:

- 1 1/2 cups all-purpose flour
- 1/2 tsp cinnamon
- 2 tsp baking powder
- 2 tbsp light brown sugar or honey
- 1 cup milk of your choice
- 1 cup applesauce
- 2 tbsp vegetable oil
- 1 1/2 tsp vanilla extract

Instructions:

1. In a large bowl, whisk together the flour, cinnamon, baking powder and brown sugar.
2. In a separate medium bowl, whisk together the milk, applesauce, egg, vegetable oil and vanilla extract.
3. Add the wet ingredients to the dry ingredients and mix just until combined. (The batter should be lumpy.)
4. Place a nonstick pan or griddle over medium-low heat. Drop dollops of the batter onto the hot pan. Once bubbles form, flip the pancakes once and continue cooking 1 to 2 more minutes until the pancakes are cooked throughout. Serve immediately with maple syrup or other toppings.

NOTES: Do not overmix the batter or the pancakes will be dense and flat rather than light and fluffy.