

Apple pancakes with fresh ginger

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Make the most of the gorgeous apples this season with these delightful apple pancakes with fresh ginger.

Ingredients (makes around 10 pancakes)

- 200 g plain flour
- 1 tsp baking powder
- $\frac{1}{2}$ tsp baking soda
- 2 tbsp brown sugar
- Pinch salt
- 1 egg, lightly beaten
- 170 g milk
- 2 tbsp vegetable oil
- $\frac{1}{2}$ tsp fresh ginger, grated
- 1 apple, peeled, cored and grated

Method

In a small bowl mix the flour, baking powder, baking soda, sugar and salt.

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Aside mix the egg, milk, oil and ginger.

Pour the liquid ingredients onto the dry ones, mixing with a whisk (not too vigorously, otherwise the mixture will be too heavy). Finally, add the grated Modì apple.

The mixture should be of medium density (if you prefer, you can add a little extra milk).

Leave to rest for a few minutes.

In the meantime, heat a non-stick or cast iron frying pan brushed with a little butter. Pour a few tablespoons of the batter into the pan, enough to make one pancake. When bubbles appear on the surface, turn it using a cooking paddle and continue to cook for a few more seconds (it should be golden brown on both sides). Repeat the process for the remainder of the mixture.

Keep the pancakes warm. Serve with maple syrup or honey, apple slices and raspberries.

Recipe and images by [Modì Apple](#).

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