



Pancake Topping

Servings: **0 servings**

APPLE, CRANBERRY, AND PECAN TOPPING FOR PANCAKES Published November 1, 2006. WHY THIS RECIPE WORKS: We found the secret to a light and fluffy whole-grain pancake recipe in a package of muesli, a mixture of raw whole oats, wheat germ, rye, barley, toasted nuts, and dried fruit. But pancakes made with whole muesli were chewy and gummy, so we converted the muesli into a flour (in the food processor) and then set out to find the perfect combination of muesli "flour," all-purpose flour, whole-wheat flour, and leavening to achieve a properly light whole-grain pancake recipe. (less)

Ingredients

SERVES 4 TO 6

The test kitchen prefers semifirm apples such as Fuji, Gala, or Braeburn for this topping. Avoid very tart types like Granny Smith and soft varieties like McIntosh.

INGREDIENTS

- 3 1/2 tablespoons cold unsalted butter
 - 3 sweet apples (medium), peeled, cored, and cut into 1/2-inch pieces (about 4 cups) (see note above)
 - Pinch table salt
 - 1 cup apple cider
 - 1/2 cup dried cranberries
 - 1/2 cup maple syrup
 - 1/2 teaspoon vanilla extract
 - 1 teaspoon fresh lemon juice
 - 3/4 cup pecans, toasted and chopped coarse
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Directions

INSTRUCTIONS

Melt 1 1/2 tablespoons butter in large skillet over medium-high heat. Add apples and salt; cook, stirring occasionally, until softened and browned, 7 to 9 minutes. Stir in cider and cranberries; cook until liquid has almost evaporated, 6 to 8 minutes. Stir in maple syrup and cook until thickened, 4 to 5 minutes. Add vanilla, lemon juice, and remaining butter; whisk until sauce is smooth. Serve with toasted nuts.

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