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## *Sweetie-Pie Pancake with Brown Sugar Apples and Bacon*

Serves 4

- 3 eggs
- 1/2 cup milk
- pinch of salt
- 1/2 cup all-purpose flour
- 4 slices of cooked bacon, cut into 1/2-inch pieces
- 2 small apples
- 2 tablespoons butter
- 1/4 cup firmly packed brown sugar
- powdered sugar for dusting

Preheat oven to 425. In a medium bowl, whisk together the eggs, milk, salt and flour. The batter may be slightly lumpy. Set aside. Peel, core and cut the apples into 1/4-inch slices. Melt the butter over medium heat in ovenproof skillet or Corning Ware dish. Add the apple slices and saute for 3 minutes. Turn the apples and saute for 3 minutes longer. Sprinkle the apples with the brown sugar, then with the bacon and cook for 1 minute. Whisk the batter for 30 seconds and pour it over the apple mixture. Bake until the pancake puffs up and is golden brown, about 15 minutes. Using an oven mitt to hold the skillet's hot handle, remove from the oven. Dust with powdered sugar, slice and serve immediately (relax, it will deflate).

*Sweetnicks Notes: First made in July 2005. Very tasty, from cookbook, "Everything Tastes Better with Bacon."*