



Recipe Applesauce Pancakes with Apple Cider Syrup

*Ingredients*

1 cup all-purpose, sifted flour	2 egg yolks, beaten
1 tbsp. sugar	1 tbsp. melted butter
1-1/2 tsp. baking powder	2 egg whites
1/2 tsp. salt	
1/4 tsp. cinnamon	Apple Cider Syrup:
1 cup applesauce (made from Irons' apples)	2 cups Irons' apple cider
1/4 tsp orange zest (grated rind)	1-1/2 tsp. whole cloves
1/4 tsp. vanilla extract	1-1/2 cups brown sugar
	1 one inch cinnamon stick

*Directions*

Sift dry ingredients together in a large bowl. Mix in applesauce, zest, vanilla, egg yolks and butter. Beat egg whites until stiff (not dry); fold into batter. Spoon batter onto lightly oiled hot griddle or skillet in desired sizes. Cook until small bubbles form, turn and brown other side.

Syrup: Mix all ingredients in a saucepan; bring to boiling. Reduce to medium heat and cook until liquid is reduced to about half, making a syrup. Remove the spices and serve warm.