



Flapjacks with Pink Lady® Apples and Cinnamon Sugar

Serves 6-8



Created by:
Ina Paarman

Ingredients:

- ♥ 4-5 Pink Lady® apples, each cut into eight wedges .
- ♥ cup (60 ml) honey
- ♥ 3 T (45 ml) butter 2 t (10 ml) ground cinnamon
- ♥ Heavy duty foil

Batter:

- ♥ 1 egg 2 cups (500 ml) milk
- ♥ 1 x 600g Ina Paarman's Vanilla Cake Mix

To serve:

- ♥ Half cup (125 ml) sugar
- ♥ 1 T (15 ml) cinnamon
- ♥ 2 lemons, cut into wedges

Method:

1. Wrap the apples, honey, butter and cinnamon in sturdy foil.
2. Place on a medium fire, turning occasionally. It will take ± 30 minutes. Leave to cool in the foil.
3. Or alternately bake in foil at 180°C for 35-40 minutes.

Batter:

1. Beat the egg and milk together.
2. Add and stir in the dry cake mixture. Don't fuss if some lumps remain - leave to stand.

Just before cooking:

1. Stir the cooled apples into the batter and cook a spoonful at a time on a well-oiled flat griddle or skottel.

To serve:

1. Sprinkle with cinnamon sugar and serve with a wedge of lemon.