

Waffles or Pancakes

With Fruit Topping and Roasted Walnuts

Prep time 30 minutes
Cook time 15-30 minutes
Yields 2 qt of topping
6 waffles

Ingredients

For the topping

8 of your favorite apples (honeycrisp)
2 cups brown sugar
¼ cup maple syrup
1 teaspoon salt
1 cinnamon stick / ground
2 tablespoons butter
Splash of water

For the Waffles / Pancakes

2 eggs
2 cups all purpose flour
1 ¾ cup milk
½ melted butter
1 tablespoon white sugar
4 teaspoons baking powder
¼ teaspoon salt
½ teaspoon vanilla

Equipment

Large mixing bowlx2
Measuring cups and spoons
Spoon / Rubber Spatula
Whisk
Saute pan
Medium pot
Whip cream optional

Roasted Walnuts (optional)

½ cup butter
2 cups walnuts
1 tablespoon salt
1 tablespoon sugar

Start out by preheating your Waffle iron / skillet to medium heat., Be sure to read all of the instructions and measure out all of your ingredients before you begin baking! This crucial step is something chefs all around the world use to make their recipe as easy as it can be.

- Begin with making your apple topping. Peeling your apple is encouraged as the peels affect the texture of the final product.
- Once the apples are peeled, place them into a bowl with cold water, and a bit of lemon juice to stop from browning. Then begin to cut into desired size (I prefer smaller cubes) placing them back into the lemon solution to avoid oxidation.
- Once the apples are cut, add them to your saute pan or medium pot with the remainder of the ingredients. Stir well to avoid burning.
- Bring this to a boil, and reduce to a slow simmer. We want our apples to cook gently, and become very tender. (about 10 minutes or fork tender)

- While we are waiting for the apples to braise, now is a great time to toast walnuts, and make our waffle batter
- To make the waffle / pancake batter beat eggs in a large bowl with hand beaters until fluffy. Beat in flour, milk, vegetable oil, sugar, baking powder, salt and vanilla, just until smooth
- To make the roasted walnuts combine butter, nuts and salt in a saute pan all at once. Allow the nuts to slowly toast in the butter, avoiding burning any of the butter or nuts. Once toasted, remove nuts from butter and season well with sugar and salt.
- By the time you are ready to begin cooking your waffles or pancakes, the apples should be tender and the sugar and juices released from the apples will have reduced into a nice syrup like sauce for you to spoon over your waffles. Set aside and await the final step. Creation!!!
- Spray preheated waffle iron with non-stick cooking spray. Pour mix into hot waffle iron or skillet if. Cook until golden brown. Serve hot and top generously with your braised apples, cinnamon syrup, and toasted walnuts.

*Replace apples with fruit like peaches, bananas, pears, and blueberries to make different rifs on this classic topping