



Apple-hazelnut pancakes

amount	ingredients
220 g	flour
30 g	sugar
8 g	vanilla sugar
1 Pckg	baking powder
pinch	salt
2 pieces	eggs
240 ml	milk
60 g	smelt butter
1 piece	appel
30 g	cut and roasted hazelnuts

**Maple syrup, cinnamon and sugar, pomegranate
Whipped cream or woodfruits as decoration**

Preparation:

1. First, mix the dry ingredients, ie flour, nuts, sugar and baking powder.
2. Beat eggs and milk separately. Slowly add the flour mixture and stir. Finally add the melted butter.
3. Peel the apple, finely grate and mix.
4. Peel the apple, finely grate and mixIn a coated pan without fat! each about a tablespoon of dough to form a pancake.
As soon as the batter bubbles, turn the pancakes and fry in a medium heat from both sides.
5. Depending on the taste classic with cinnamon and sugar and pomegranate cores or with pureed forestry.
6. Also raspberries are absolutely delicious. Preparation:
Fry the fruit, mash it and sift through a fine sieve.
With honey or sugar sweet - finished.

If you know a good autumn biscuit recipe, then leave me a comment.

***If you have tasted my cookies, I am looking forward to a feedback!
greetings your Lucina***



Lucina's tips:



The great thing about the pancakes is, they can be combined at will with everything you like.

If the dough becomes too liquid through the apple, add a little more flour.



I wish good success and

good appetite !!

Your Lucina Cucina