

Apple Cider Pancakes

<http://userealbutter.com/2013/10/01/apple-cider-pancakes-recipe/>

adapted from [Tokyo Terrace](#)

1 cup whole wheat flour
1 cup all-purpose flour
1 tsp baking powder
1/2 tsp baking soda
1 tsp salt
2 large eggs
1/2 cup buttermilk
1/2 cup milk
2/3 cup reduced apple cider (start with 4 cups of apple cider)
4 tbsps butter, melted
vegetable oil or butter for frying
3 tbsps sugar
1 1/2 tbsps ground cinnamon
extra reduced apple cider to serve with the pancakes

Reduce the apple cider: Place the apple cider (spiced or not spiced, but cider is better than apple juice) in a medium saucepan over high heat. Bring to a boil and let it boil until reduced to a quarter of the original volume. This will take at least 15 minutes or more depending on your stove and other factors affecting evaporative processes in your kitchen. Remove from heat and let cool. Measure out 2/3 cup of reduced cider for the batter. Reserve the rest for serving.

Make the pancakes: Whisk the whole wheat flour, all-purpose flour, baking powder, baking soda, and salt together in a large bowl. In a separate medium bowl, whisk the eggs to break them up. Stir in the buttermilk and milk. Pour the wet egg-milk mixture into the dry ingredients and stir until just combined. Add the cooled reduced apple cider to the batter and stir it in taking care not to overmix (overmixing makes the batter flat, dense, and tough). Stir in the melted butter. Heat 2 teaspoons of oil or butter in a skillet or frying pan over medium heat. When the oil is hot, pour 1/4 cup of batter into the pan. Watch for bubbles to appear on the surface of the pancake. When the bubbles begin to pop, flip the pancake over and cook until golden. Remove from heat and repeat until all of your pancakes are done.

Serve the pancakes: Mix the sugar and ground cinnamon together in a small bowl. Sprinkle the cinnamon-sugar mixture over the pancakes. Add a pat of butter if desired. Serve with reduced apple cider on the side. Makes approximately 13 pancakes.