



Apple Pie Pancakes

These Apple Pie Pancakes are filled with chopped up bites of warm apples, cinnamon and nutmeg. Top them with extra apples, whipped cream and maple syrup for a breakfast treat. Recipe and photo created by [The Novice Chef](#).

Ingredients

- 2 cups [Pamela's Baking & Pancake Mix](#)
- 2 teaspoons cinnamon
- ½ teaspoon nutmeg
- 2 large eggs
- 1½ cups milk
- 2 tablespoons vegetable oil
- 1 can (21 oz) apple pie filling, chopped
- whipped cream and maple syrup, for topping

Directions

Heat a non-stick skillet to medium heat.

In a large bowl, whisk together Pamela's Baking & Pancake Mix, cinnamon, nutmeg, eggs, milk and vegetable oil.

Pour 1/2 cup of batter onto heated griddle. Immediately sprinkle about 2 tablespoons of chopped apples spread out on top of the batter.

Once little bubbles have started popping up, carefully flip pancake and cook through. Continue process with all pancake batter.

Serve warm topped with leftover chopped apple pie filling, whipped cream and syrup.