

Harvest Pancake

Bottger Mansion of Old Town, Albuquerque, New Mexico

Serves 8

1 large pear
3 cooking apples
2 T. butter
1/2 c. brown sugar
1 tsp. cinnamon
1 T. maple syrup
1/4 c. dried cranberries
juice from 1/2 lemon
1/2 c. chopped pecans
2 c. pancake batter (use your favorite mix)
(add 1/2 tsp. cinnamon before adding liquid)

Preheat oven to 350 degrees. Heat a 10" cast iron skillet on low heat. Peel apples and the pear, quarter lengthwise and cut off core. Slice in even 1/4" slices (not wedges). Increase skillet heat to medium and melt butter in skillet. Add fruit slices, brown sugar, cinnamon, maple syrup and stir to mix. Pat the slices down in the pan, sprinkle cranberries and then lemon juice evenly over the top. Top with chopped pecans. Simmer 5 minutes. Pour pancake batter evenly over the fruit. Bake at 350 degrees for 30 minutes. Remove from oven and let sit for 10 minutes.

To loosen, run a knife around the inside of the skillet. Place a plastic cutting board over the top of the skillet, hold them together and carefully flip over. Remove the skillet. Cut the pancake into wedges and serve with maple syrup on the side.