**Microwave Apple Pancake**

**Ingredients:**

½ stick butter

½ cup sugar

1 Apple, Peel & shredded

¼ teaspoon cinnamon

1 cup complete buttermilk pancake mix

¾ cup water

1 teaspoon vanilla

**Directions:**

1. Melt butter in a glass pie pan for 20 seconds in the microwave
2. Using a peeler, peel off the skin of the apple
3. After the apple has been peeled, using a grater, grate the apple into shredded pieces
4. Mix ½ cup sugar, shredded apple pieces, and ¼ teaspoon cinnamon in a medium mixing bowl with a wooden spoon
5. Dump apple mixture on top of melted butter in the glass pie pan and spread it out evenly
6. Microwave for 2 minutes
7. In a large mixing bowl, combine the pancake mix, water, and vanilla. Stir with a whisk. Pour this mixture evenly over the apple mixture
8. Microwave for 4 minutes
9. Using oven mitts, place a serving plate upside down on top of the pie pan and invert so the apple mixture is now on top of the pancake.
10. Cut into wedges and serve immediately

**------------------------------------------------------------------------------------------------------------------------------------------**

**Equipment Needed for this Lab**

* Dry Measuring Cups
* Measuring Spoons
* Leveler
* Medium Mixing Bowl
* Large Mixing Bowl

**Where to put each measured ingredient while at the ingredient table:**

|  |  |  |
| --- | --- | --- |
| **On Blue Tray** | **Medium Mixing Bowl** | **Large Mixing Bowl** |
| ½ stick butter  1 apple | ½ cup sugar  ¼ teaspoon cinnamon | 1 cup pancake mix  ¾ cup water  1 teaspoon vanilla |

**Abbreviation Reminders: C = Cup T = Tablespoon t = teaspoon**

Clean-Up Teacher Initials: If this is blank/not turned in, you will not receive a grade:   
 Day 1: \_\_\_\_\_\_\_\_\_\_ Day 2: \_\_\_\_\_\_\_\_\_\_ Day 3: \_\_\_\_\_\_\_\_\_\_