

# Greg Brown's Baked Apple Pancakes

Des Plaines Firefighter/Paramedic Greg Brown already has his retirement plans charted. "The thing is, you can't last forever, so I've thought about cooking after I retire," he says. "You've got to keep your options open." Brown admits he has a long way to go and doesn't rule out taking a few classes before he starts his job hunt. "If it's not perfect here, you'll hear about it. These guys say stuff to me that they'd never say to their wives."

## INGREDIENTS

3 or 4 Granny Smith apples,  
peeled, cored and thinly sliced  
½ C. granulated sugar  
½ C. brown sugar  
2 t. cinnamon  
1 C. milk  
4 eggs  
1 C. flour  
Pinch of salt  
¼ C. butter  
Powdered sugar

## DIRECTIONS

Preheat oven to 425 degrees. Toss apples with granulated and brown sugars and cinnamon in large bowl. Mix milk and eggs in blender or food processor, adding flour and salt. Melt butter in 10-inch cast iron pan, coated with non-stick cooking spray, over medium heat. Add apple mixture. Cook, stirring often until sugar is melted, about five minutes. Remove from heat and pour batter over mixture. Bake at 425 degrees until pancake is puffed and golden, 20 to 30 minutes. Sprinkle with powdered sugar. Remove from pan within 10 minutes.