



Upside-Down Apple Skillet Pancake

- 2 medium apples, peeled & sliced thin
- 3 tablespoons **Best Yet**® pancake syrup
- 2 tablespoons **Best Yet**® unsalted butter
- ½ teaspoon pumpkin pie spice
- 1 cup **Best Yet**® old fashioned buttermilk pancake and waffle mix
- ¾ cup milk
- 1 **Best Yet**® large egg
- 1 tablespoon **Best Yet**® vegetable oil

1. Preheat oven to 350°. Heat an oven-safe skillet over medium heat. Add apples, syrup, butter and pumpkin pie spice. Cook for 2-3 minutes, or until bubbly and apples are softened.

2. Whisk together the pancake mix, milk, egg and oil in separate bowl. Pour over the apples. Place the skillet into the oven and bake for 20 minutes, or until pancake is set. Remove from the oven and let it cool for 5 minutes.

3. Use a spatula to loosen the pancake from the skillet. Place large plate over the top of the skillet and flip to release the pancake onto the plate.

Recipe (adapted) and image courtesy of our friends at produceforkids.com.