

Title: Baked Apple Pancake

1 tb +1 t rc margarine
3 Small mac. apples; cored & cut into 1/4" thick slices
2 tb Dark raisins
3 tb Granulatd sugar
2 tb Orange juice
1 ts Cinnamon
2 Large eggs
1/2 cup Skim milk
1/4 cup + 2 Tb. flour
1 ts Vanilla extract

In heavy med. ovenproof skillet, melt 2 tsp of the margarine. Add apples, raisins, 1 T sugar, and orange juice and cinnamon.

Cook, stirring freq. 6-8 minutes, until apples are just tender. Remove apples to bowl.

Preheat oven to 425d. In small bowl, w/ electric mixer, beat eggs until foamy. Gradually add milk, flour, the remaining 2 TB sugar and the vanilla; beat 2 minutes longer, until batter is smooth. Add remaining 2 tsp margarine to same skillet. Place in oven to melt, about 1 minute. Pour batter into skillet; bake 10 minutes. Remove from oven and spoon apple mixture into center of pancake. Return to oven and bake 12-15 minutes longer until puffed and golden.

Cut into quarters.