

RECIPE

Apple Pancake Bars

Easy

35 min



INGREDIENTS

for 9 portions

Apple Bars

- 2 Cups Krusteaz® Buttermilk Pancake Mix
- 2 Tablespoons Brown sugar
- 1/4 Teaspoon Cinnamon ground
- 1 Pinch Nutmeg ground
- 1/2 Cup Applesauce unsweetened
- 1/4 Cup Apple Peeled and diced into small pieces
- 1 Cup cold water

Topping

- 1/8 Cup Powdered Sugar
- 4.5 Tablespoons Nutella® Hazelnut Spread



To prepare this delicious recipe, 1 tbsp of Nutella® per person is enough to enjoy!

METHOD

- 1 Heat oven to 375 F. Line the sides and bottom of a 9x9-inch baking pan with parchment paper.
- 2 In a medium bowl, stir the Krusteaz® pancake mix, brown sugar, cinnamon and nutmeg together. 2 Cups Krusteaz® Buttermilk Pancake Mix, 2 Tablespoons Brown sugar, 1/4 Teaspoon Cinnamon, 1 Pinch Nutmeg
- 3 Add water and applesauce and mix until just combined. Do not over-mix. 1 Cup Cold water, 1/2 Cup Applesauce
- 4 Fold in diced apples. Let batter stand 2 minutes. 1/4 Cup Apple
- 5 Spread batter evenly into prepared baking pan
- 6 Bake 20-25 minutes, or until a toothpick inserted into center comes out clean.
- 7 Cut into 9 bars, dust with powdered sugar and dollop 1/2 a tablespoon of Nutella® Hazelnut Spread on top of each bar. 1/8 Cup Powdered Sugar, 4.5 Tablespoons Nutella® Hazelnut Spread