

Asian Apple Egg Pancakes

These Asian-inspired apple egg pancakes are a delightful appetizer that combines the sweetness of apples with the richness of eggs. Drizzled with honey, these pancakes are a perfect blend of flavors.



Appetizer

Asian

15 min

Total time

Easy

Difficulty

250

kcal / serving

Ingredients

- 1 apple
- 2 eggs
- 1 tablespoon honey
- 2 tablespoons milk

Steps

- 1 Peel and grate the apple.
- 2 In a bowl, beat the eggs and mix in the grated apple.
- 3 Heat a non-stick pan over medium heat and lightly grease it.
- 4 Pour the egg and apple mixture onto the pan, forming small pancakes.
- 5 Cook for 2-3 minutes until the edges are set, then flip and cook for another 2-3 minutes.
- 6 Remove the pancakes from the pan and drizzle with honey.
- 7 Serve warm and enjoy!