

JANUARY CULINARY STUDIO CALENDAR

THE CULINARY STUDIO RECIPES

Apple Pancakes

INGREDIENTS:

- Pancake Mix
- Apples
- Cinnamon
- Sugar
- Milk
- Vegetable Oil
- Maple Syrup



Directions:

1) Wash the apples and peel them. Using a cutting board and a knife, you will dice the apples into small cubes, set the cubes in a bowl.

2) Grab 1 cup of pancake mix and add it to the apple bowl, using the same cup add milk only halfway. Grab a tsp and add cinnamon and add 2 tsp of vegetable oil. With a whisk make sure that everything is well combined. Don't forget to add maple syrup to taste!

3) Put a non-stick skillet to heat and wait for 1 - 2 minutes. Using a ladle, grab some of the pancake mix and add it to the hot pan.

4) Once you start to see bubbles in the middle of the pancake and the edges are starting to crisp, you can use a spatula and carefully flip it.

5) Wait for 1 minute and gently check if the bottom has cooked, if it did go ahead and serve it in a plate and enjoy!

WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1 CLOSED FOR NEW YEAR	2 2:00-4:00pm Drop-in Kitchen Honey Walnut Brussel Sprouts <i>WITH TEACHER IKER</i>	3	4 2:00-4:00pm: Drop-in Kitchen Fried Zucchini <i>WITH TEACHER IKER</i>
8 2:00pm Fun with Food Mini Apple Cranberry Cobbler <i>WITH TEACHER IKER</i>	9 2:00-4:00pm Drop-in Kitchen Stir Fried Mushrooms <i>WITH TEACHER IKER</i>	10	11 2:00-4:00pm: Drop-in Kitchen Broccoli Alfredo <i>WITH TEACHER IKER</i>
15 2:00pm Fun with Food Apple Pancakes <i>WITH TEACHER IKER</i>	16 2:00-4:00pm Drop-in Kitchen Baked Apples <i>WITH TEACHER IKER</i>	17	18 2:00-4:00pm: Drop-in Kitchen Apple Risotto <i>WITH TEACHER IKER</i>
22 2:00pm Fun with Food Deviled Eggs <i>WITH TEACHER IKER</i>	23 2:00-4:00pm Drop-in Kitchen Over Night Oats <i>WITH TEACHER IKER</i>	24	25 2:00-4:00pm: Drop-in Kitchen Butter Compote <i>WITH TEACHER IKER</i>
29 2:00pm Fun with Food Potato Soup <i>WITH TEACHER IKER</i>	30 2:00-4:00pm Drop-in Kitchen Monkey Bread <i>WITH TEACHER IKER</i>	31 	