

**Apple Walnut Pancakes** (Crowd Favorites, Brunch)

1 ½ cups Halladay's Harvest Barn Buttermilk Pancake Mix  
1 cup Buttermilk  
1 large egg  
2 Tbsp Vegetable Oil for cooking

Gently mix pancake mix, egg, and milk

Gently fold in additional ingredients:

1 cup grated tart apples, squeeze out excess liquid.  
½ tsp cinnamon  
⅓ cup walnuts, optional

Don't overmix your batter. It's okay to have a few lumps. As you stir gluten develops and that makes for tough pancakes. Let the batter sit for 3 to 5 minutes before cooking. You can make your batter up to 24 hours ahead. It may need to be thinned a bit if it sits. You need even heat; not too high, not too low. Once your pan is evenly heated to the correct temperature your pancakes will be perfect.