



INGREDIENTS

FOR THE PANCAKES:

- 4 large eggs
- 1 Tbs sugar
- 2½ cups all-purpose flour, sifted
- 1 ½ cups 2% milk
- ½ cup Yuengling® Oktoberfest Beer
- Grated zest of 1 lemon
- 1 tsp kosher or sea salt
- 2 tsp vanilla extract

- 2 Granny Smith apples, finely grated

FOR THE SYRUP:

- ½ c Yuengling® Oktoberfest Beer
- 1½ cups brown sugar
- 3 Tbs unsalted butter, room temperature
- ½ tsp cinnamon

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Yuengling® OKTOBERFEST APPLE PANCAKES & SYRUP

DIRECTIONS

FOR THE PANCAKES:

1. Beat eggs and sugar until frothy.
2. Add flour to mixture and then alternatively add milk and Yuengling® Oktoberfest Beer. Add lemon zest, salt and grated apples.
3. Using about ¼ cup of batter per pancake, bake on a greased griddle until lightly browned.

FOR THE SYRUP:

1. Mix all ingredients in medium saucepan. Heat until sugar is dissolved. Serve on pancakes.

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