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### **Butternut Squash Pancakes with Cinnamon Apple Compote**

Makes 12-15 pancakes

Next week it will be official -- FALL is upon us! Celebrate the changing seasons this weekend with butternut squash pancakes. Warming spices and seasonal squash kick these pancakes up a notch. Plus, when topped with our cinnamon apple compote, you'll be happily welcoming all of the season's flavors.

#### ***Butternut Squash Pancake Ingredients:***

1 large butternut squash  
4 tablespoons unsalted butter, melted  
2 cups buttermilk  
2 large eggs  
1 teaspoon vanilla extract  
1/2 teaspoon freshly grated ginger  
2 cups all purpose flour  
1/4 cup dark brown sugar  
1-1/2 teaspoons baking powder  
1-1/2 teaspoon baking soda  
2 teaspoons cinnamon  
1/4 teaspoon nutmeg  
1/2 teaspoon salt  
4-6 tablespoons unsalted butter, for cooking pancakes

#### ***Cinnamon Apple Compote Ingredients:***

2 Honeycrisp, Gala, or Fuji apples,  
peeled, cored and cut into thin slices  
2 tablespoons butter  
1/2 teaspoon vanilla extract  
1/2 cup dark brown sugar  
1/2 teaspoon ground cinnamon  
1/4 teaspoon salt

#### ***Pancake Toppings:***

Maple syrup, Butter, Pecans

#### ***Directions:***

1. Roast the squash. Preheat the oven to 400°F. Rinse and dry the butternut squash. Use a knife to slice 1" holes through the tough skin all the way around the butternut squash. Place the whole squash on a rimmed baking sheet and bake in the preheated oven for 1 hour. Allow the squash to cool, then slice in half lengthwise and scrape out the seeds. Use a large spoon to remove the now tender flesh. Transfer to a food processor and puree until smooth and creamy. TIP: Add a teaspoon of water at a time to help blend the squash, if needed. Strain through a fine mesh strainer lined with a coffee filter or cheesecloth if the squash contains too much liquid.
2. Prep the pancakes. In a large bowl, whisk together 1 cup of the squash puree, melted butter, buttermilk, eggs, vanilla, and fresh ginger.
3. In a separate bowl, combine the flour, brown sugar, baking powder, baking soda, cinnamon, nutmeg, & salt.
4. Slowly add the dry ingredients to the wet ingredients, whisking together until just combined. Do not over whisk. Let the batter rest for 15 minutes.
5. Make the compote. While the batter rests, prepare the apple compote. In a medium saucepan over medium heat, combine all of the cinnamon apple compote ingredients. Stir and cook until apples are tender, about 12-15 minutes. Apples should be soft but still retaining their shape. And, the juices should have thickened. Remove from heat and set aside.
6. Cook the pancakes. Preheat a griddle or nonstick pan over medium heat. Melt 1 tablespoon of butter on the surface and scoop 1/4 cup of batter onto the hot, buttered skillet. Cook each pancake until the edges begin to brown and the surface begins to display bubbles. Flip the pancake and continue cooking until cooked all the way through. Continue with the remaining butter and batter. Makes about 12-15 pancakes.
7. Serve the butternut squash pancakes with the apple compote and top with maple syrup, butter, and pecans.