



## McCanns Irish Oatmeal Pancakes with Fuji Apple Compote

**Recipe Source:**

McCann Irish Oatmeal

QTY	UNIT	Description	SUPC
2.5	Cups	McCann Quick Cook Oatmeal	8447329
2	Cups	Yogurt	4658829
2	Cups	Milk	0556652
2	Tsp	Honey	3374097
1	Cup	Flour	8374097
2	Tsp	Baking Soda	4950598
2	Tsp	Salt	4552840
4	Each	Eggs	2105815
8	Oz.	Fire Roasted Fuji Apples	6263289
1	Oz.	Butter	5925987
1	Oz.	Heavy Cream	4828802
1/2	Cup	Pecans, Candied	5386754

## **Preparation:**

1. Combine oatmeal, yogurt, milk and honey. Set aside for 10 minutes to allow the oatmeal to moisten
2. Cut the Fuji apples into bite sized pieces and set aside
3. Add the flour, baking soda and salt to the oatmeal mixture
4. Beat the eggs and add them to the oatmeal mixture and mix until smooth
5. Cook on a lightly oiled or well seasoned flat top griddle
6. While the pancakes are cooking heat the butter in a sauté pan and add the Fuji apples.
7. When the apples have softened up add the cream

## **Presentation**

1. Place the pancakes on a warmed plate
2. Top with the warm Fuji Apple compote and the candied pecans