

**Introduction Paragraphs:**

Crisp apples meet fluffy pancakes in this delightful breakfast creation. These Cinnamon-Spiced Apple Pancakes are a perfect blend of sweet and comforting flavors, making them an ideal choice for a cozy morning or a weekend brunch. With the warm aroma of cinnamon and the natural sweetness of apples, these pancakes will fill your kitchen with joy and your taste buds with happiness. Top them off with a drizzle of maple syrup, and you've got a breakfast worth waking up for.

What's great about this recipe is its simplicity. You likely have most of the ingredients in your pantry, and the preparation is a breeze. Whether you're cooking for yourself or treating your loved ones to a special breakfast, these apple pancakes are sure to be a hit.



**Ingredients:**

- 2 cups all-purpose flour
- 2 tablespoons sugar
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 teaspoon ground cinnamon
- 2 large eggs
- 2 cups buttermilk

- 1/2 teaspoon vanilla extract
- 2 cups grated apples (about 2 apples)
- Butter or oil for cooking
- Maple syrup for serving

