

Apple-Cinnamon Blini

1 large apple

1 tbs sugar

1 tsp cinnamon

2 tbs butter

1 cup flour

1/2 tsp baking soda

1/2 tsp salt

1 egg

3/4 cup sour cream

1/4 cup milk

- 1)
the apple, then
- 2) it.

- 3) the butter in a
frying pan, then cook the apple slices in the butter
for 4 minutes.

- 4) the flour,
salt, baking soda, sugar and cinnamon
together in a large bowl.
- 5) the egg with 1/2 cup
of the sour cream and the milk, then
- 6) it to the flour mixture.
- 7) in the cooked
apple.
- Put spoonfuls of the mixture into a hot
frying pan. 8) for a few
minutes on each side.
- Serve warm with a teaspoonful of sour
cream on top.

