



Union Pacific Apple Pancakes
1910 recipe from the Union Pacific Railroad chefs

- 1 cup flour
- 1/4 teaspoon salt
- 1-1/2 teaspoons baking powder
- 1 Tablespoon melted butter
- 1/2 cup milk
- 1 beaten egg
- 1/2 teaspoon vanilla extract
- 1-1/4 cups homemade applesauce

Sift flour, salt, and baking powder. Combine butter, milk, and egg. Stir into flour mixture. Add vanilla and applesauce. Beat well. Spoon batter into a well-greased griddle, allowing enough batter to make 4-inch cakes. When edges are lightly browned; turn and cook on second side. Serve hot with maple syrup or apple jelly and lots of butter.

Recipe from: The Union Pacific System, *150 Recipes for Apple Dishes*, 1910 Eugene Register Guard.

Cook's Note: Keep in mind that this recipe was used a long time ago with sweetened applesauce. I found that I needed to add 2 to 4 Tablespoons flour so I could turn the cakes. Our purchased applesauce was unsweetened, which made the cakes a little tart. I also added 1 tsp. cinnamon and 1 teaspoon vanilla, which seemed to disappear in the finished product.

About the Recipe: Everyone loves pancakes, especially apple cakes made with fresh apples. The sweetness of the pancakes depends on the applesauce that you use. I can just imagine riding on a train like this and enjoying a chef's pancake breakfast. How exciting!

Recipe Story:

"Oregon apples were readily available to the chefs of the railroad and were frequently a part of the menus. Giant baked apples, apple pies, fried apple rings, and apple pancakes were served on the Union Pacific."

For More Information See: *A Taste of Oregon*, Junior League of Eugene, 1980.