

Apple, Bacon and Cheddar Pancakes

Ingredients

- 2 cups Original Complete Mix
- 1 ½ cups water
- 1 ½ cups apples, diced
- 1 ½ cups shredded cheddar cheese
- 1 tsp salt
- Sour cream
- Crumbled, cooked bacon

How to make it

1. Preheat griddle to 375°F. Combine water, salt and Pearl Milling Company™ Mix, and whip until lumps disappear. Fold in apples and cheddar until combined. Allow batter to sit for 10 minutes.
2. Pour 1/4 cup of batter onto the preheated, lightly greased griddle. Cook for about 1 ½ minutes on each side or until pancake begins to rise and edges begin to dry. Flip only once.
3. Serve with a dollop of sour cream and crumbled, cooked bacon.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	10 min	25 min	12

Made with



Original Complete Mix