

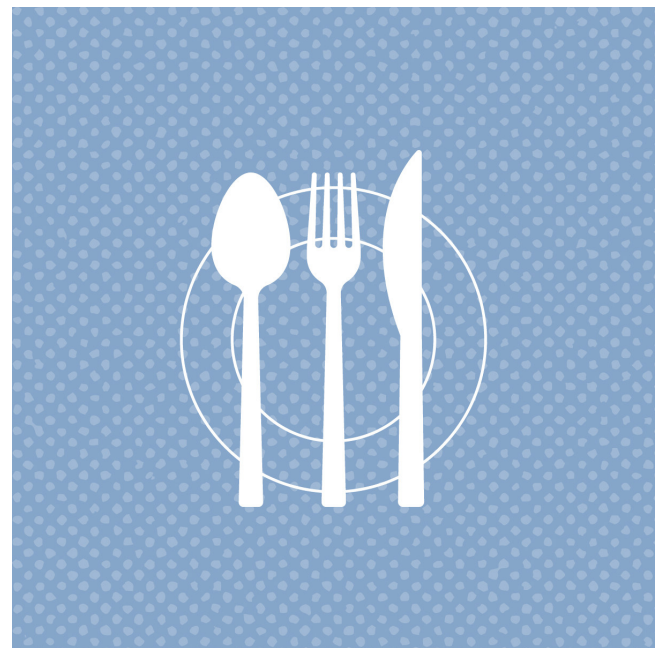
# Apple Pie A La Mode Pancakes

## Ingredients

- 2 cups Original Mix
- 2 tbsp dark brown sugar
- 1/2 tsp cinnamon
- 1/4 tsp nutmeg
- 2 eggs
- 2 tbsp melted butter
- 1 cup melted vanilla ice cream
- 1 tsp vanilla extract
- 1 can (21 oz) apple pie filling, pureed - it does not have to be smooth, but there shouldn't be any big chunks
- Applesauce or Original Syrup

## How to make it

1. In a large bowl, combine pancake mix with brown sugar, cinnamon and nutmeg, set aside.
2. Combine remaining ingredients - except applesauce or syrup - in separate bowl.
3. Add wet ingredients to dry ingredients just until blended.
4. Heat griddle and cook according to package directions.
5. Serve with applesauce and/or Pearl Milling Company™ syrup.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	10 min	20 min	6

## Made with



Original Mix