

Baked Blueberry Skillet Pancake

Ingredients

- 1 ½ cups Original Mix
- 1/2 cup 2% milk
- 2 tbsp oil
- 2 eggs
- 1 tbsp butter
- 1 ½ cups fresh blueberries
- Confectioners' sugar
- Original Syrup

How to make it

1. Heat oven to 375°F.
2. In large bowl, combine pancake mix, milk, oil and egg. Stir until large lumps disappear. Do not beat or over-mix. Let stand 1 to 2 minutes to thicken.
3. Place 1 tbsp butter in 10-inch (cast iron, nonstick or stainless steel) skillet. Place skillet in oven to melt butter. Remove skillet from oven.
4. Pour in pancake mixture. Sprinkle blueberries evenly over batter.
5. Bake 25 to 30 minutes or until puffed and golden brown. Allow to cool slightly.
6. Sprinkle with confectioners' sugar, if desired.
7. Cut pancake into wedges. Serve with Pearl Milling™ Company Syrup.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
25 min	25-30 min	50 min	8

Made with



Original Mix