

Banana Nut Owl Pancakes

Ingredients

- 1 cup of Original Complete Mix
- 3/4 cup milk
- Butter or oil for skillet or grill
- 1/2 cup blueberries or raisins
- 2 small bananas
- 1 ½ cups medium strawberries
- 1/4 cup whole almonds
- 1/4 cup peanuts

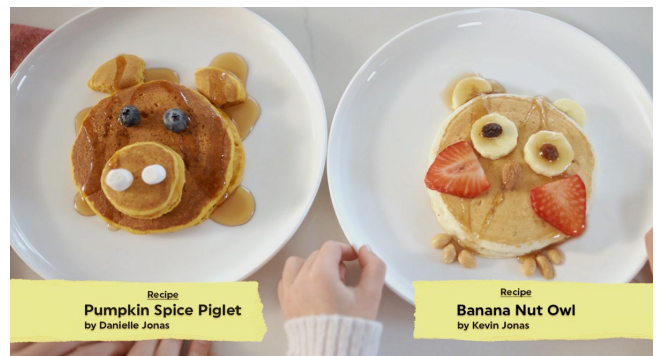
How to make it

[title]Cooking Instructions:

2. Combine 1 cup of Pearl Milling Company™ mix with 3/4 cup of milk in a bowl.
3. Mix until everything is blended together.
4. Coat skillet with butter or oil.
5. Pour mix into sauce pan or griddle creating 3-4 inch round pancakes. Allow pancakes to cook until they are golden brown on both sides.

[title]Assembling the Owl:

7. To build your owl pancakes, place 2 sliced bananas on each pancake towards the top for the eyes.
8. Add blueberries or raisins for the pupils in the center of the bananas.
9. Slice your strawberries in triangles for the wings.
10. Place whole almonds in between the two banana slices for the beak.
11. Place 4-6 peanuts at the bottom of the pancake on the plate for the owl's feet
12. Cut a banana slice in half and place one on each side of the top of the pancake for the



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

Made with



Original Complete Mix

owl's ears.

13. Drizzle with Pearl Milling Company™ syrup and serve!