

Banana Walnut Pancakes

Ingredients

- 2 cups Original Mix
- 1 ½ cups milk
- 2 eggs
- 2 tbsp oil
- 2 bananas-mashed + 1 banana-sliced for top of pancakes
- 2-5 oz jars walnuts in syrup
- 24 oz Original Syrup
- Homemade Whipped Cream
- 1 cup heavy cream
- 2 tbsp sugar

How to make it

1. Place skillet on medium heat.
2. In a large bowl stir together the pancake mix, milk, eggs, oil, and mashed bananas.
3. Spread 1/4 cup of pancake batter onto the skillet.
4. When pancakes begin to bubble take a spatula and flip to the other side.
5. Cook until golden brown on each side.
6. For whipped cream-place heavy cream and sugar in a small bowl. Whip until it becomes thickened.
7. Top with walnuts, homemade whipped cream, and Pearl Milling Company™ syrup.
8. Dig in!



| PREP TIME | COOK TIME | TOTAL TIME | SERVINGS |
|-----------|-----------|------------|----------|
| 5 min | 10 min | 15 min | 20 |

Made with



Original Mix